

# Celebrate NEW YEARS EVE.



TUESDAY, DECEMBER 31

VUE 1913

## First Course

### ESCARGOT & PURPLE SWEET POTATO

miso butter | tarragon oil | ube crisps  
minus 8 gastrique

*wine pairing - jean-luc joillot, brut, crémant de bourgogne, france*

## Second Course

### LOBSTER RAVIOLI

ricotta | lobster velouté | persimmon | snow peas

*wine pairing - cakebread cellars, chardonnay, napa valley, 2021*

## Third Course

### WAGYU AU POIVRE\*

pommes frites | asparagus | horseradish aioli

*wine pairing - orin swift, red blend, papillon, napa valley, 2021*

## Fourth Course

### CHOCOLATE TRIO BAR

champagne raspberries | cocoa nib chocolate shard  
brownie bottom | white chocolate champagne anglaise

*wine pairing - jackson triggs, vidal, "reserve" ontario, canada 375ml, 2019*

FOUR-COURSE DINNER

ADULTS | 135 - WITH WINE PAIRING | 185

Gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan  contains nuts  dairy-free

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.

A service charge of 20% will be added for all parties of 8 or more