



# MAVERICK

## New Years Eve 2024

### Starter

NV DOMAINE GARDET PINOT NOIR BLEND 'TRADITION' BRUT CHAMPAGNE

#### CHARCUTERIE BOARD

assortment of curated cheeses, meats, & preserves

or

#### ESCARGOT de PROVENCE

garlic, parsley, herb butter, truffled puff pastry

### Soup & Salad

2021 L'ENCLOS DE CARBONNIEUX SAUVIGNON BLANC BORDEAUX

#### BUTTERNUT SQUASH & ROASTED APPLE BISQUE

black pepper creme fraiche, toasted pistachios, pistachio oil

or

#### WINTER ARUGULA SALAD

champagne vinaigrette, apples, parmesan

### Entrée

#### PROSCIUTTO WRAPPED HALIBUT

yellow tomato butter, smoked tomato polenta

2022 Domaine Deux Roches CHARDONNAY Saint Veran Burgundy

or

#### PAN SEARED MAPLE LEAF DUCK BREAST

roasted grapes, port wine gastrique

2021 Domaine Roger Perrin GRENACHE BLEND Côtes du Rhône Cuvée Vieilles Vignes

or

#### OAK FIRED PRIME RIB

cabernet demi-glace, or bearnaise, brie smashed potatoes

2021 Domaine Roger Perrin GRENACHE BLEND Côtes du Rhône Cuvée Vieilles Vignes

### Dessert

NV DIDIER MEUZARD PINOT NOIR BLEND RATAFIA DE BOURGOGNE

#### PECAN BOURBON CREME BRULEE

caramel, candied pecans, house made cookie

or

#### CHOCOLATE MARQUIS

raspberry & passion fruit coulis

\$100 PER PERSON

\$50 PER PERSON WINE PAIRING