

New Year's Eve at Zero Restaurant + Bar 2016
Seven Courses with
Beverage Pairings \$245

"SNACKS"

Golden Truffle, Foie Gras Macaron, "Lobster Roll", Potted Plants
"High Standards"- Method and Standard Vodka, Dolin Dry Vermouth, Orange Bitters, Lemon Peel

CAVIAR SERVICE FOR 2

Ossetra Caviar, Burnt Wheat, Cultured Cream
JL Vergnon "Conversation" Blanc de Blancs- Chardonnay, Mesnil-sur-Oger, Champagne, FR

WARM SEA LEVEL SALTS OYSTER

Chanterelle Mushroom Ragout, Toasted Parmesan, Burgundy Truffle
LIOCO- Chardonnay, Sonoma County, CAL 2015

RICOTTA GNUDI

Golden Raisin, Sicilian Pistachio, Chanterelle Ragout
Alberto Graci "Etna Bianco"- Carricante, Mt. Etna, IT (SIC) 2015

POACHED TURBOT

Petit Cabbages, Thai Flavors, Shrimp "Dumpling"
Lieu Dit "Sanford and Benedict Vineyard"- Rose of Pinot Noir, Santa Barbera County, CAL 2015

"BEEF WELLINGTON"

Foie Gras, Forest Mushrooms, Caramelized Onion, Aerated Potato
Paul Hobbs "Crossbarn"- Cabernet Sauvignon, Sonoma County, CAL 2013

DESSERT

Winter Citrus, Pistachio, Black Sesame

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

Executive Chef Vinson Petrillo
Sous Chef Amanda Black