

ZOLA

New Year's Eve 2011

\$95

(Available a la carte)

Wine Pairing Choices

New Year's Selection \$30

Sommelier Selection: \$90

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Amuse Bouche

Caviar and Tapioca

\$15

champagne foam, lemon zest, crispy fried shallot rings

New Year's Selection: Piper Sonoma "Select Cuvee," Sonoma County

Sommelier Selection: Sake, Munrai Tanrai, Junmai

Second Course

Stripe Bass

\$16

white clam sauce, linguine, thyme

New Year's Selection: Rhone Blanc Blend, Domaine Lafond

"Roc Epine," Rhone Valley, France 2010

Sommelier Selection: Chardonnay, Peter Michael, Belle Cote

Knights Valley 2007

Third Course

Autumn Salad

\$18

maple braised pork belly, squash puree

New Year's Selection: Chianti Classico, Toscolo, Tuscany, Italy 2009

Sommelier Selection: Cote Rotie, Domaine de Bonserine "La Sarrasine"

Rhone Valley 2002

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Entrée (Choice of One)

Wagyu Beef Tenderloin

\$47

parsnip shallot puree, horseradish okinawa puree, thumbelina carrots, baby red and yellow beets, red beets jus, mushroom sauce

New Year's Selection: *Tempranillo, Beronia, Gran Reserva, Rioja 2004*

Sommelier Selection: *Cabernet Sauvignon: Lamborn Family Vineyards Howell Mountain 2007*

Aligot & Roasted Mushroom Parmentier

\$26

cheese enriched potato puree, pan roasted mushrooms, delicate potato tuiles, fried brussel sprouts, hazelnuts, caramelized onion

New Year's Selection: *Chenin Blanc, Beaumont, Walker Bay South Africa 2010*

Sommelier Section: *Pinot Noir, Van Duzer "Dijon Blocks" Willamette Valley 2007*

Dessert

\$11

Chocolate Dobos Torte

guanaja chocolate mousse between thin layers of flourless chocolate sponge cake and hazelnut crunch; lemon curd and raspberry bubbles

New Year's Selection: *Banyuls: Domaine du mas Blanc Rimage Dr. Parce, Roussillon 2007*

Sommelier Selection: *Banyuls: Domaine du mas Blanc Rimage Dr. Parce, Roussillon 2007*