

BANKERS HILL

A.M.

P.M.

B A R + R E S T A U R A N T

NEW YEAR'S EVE 2017

ITEM

EXPENSE

DINNER MENU \$59
WINE PAIRING \$30

AMUSE

House Cured Salmon

Lemon Pepper Potato Chip, Dill Whipped Crème Fraiche, Caviar
NV Faire le Fête, Crémant de Limoux, France

FIRST

Coconut Lobster Curry Soup

Braised Potatoes, Shrimp, Sweet Peppers, Paprika Croutons
2016 Wittman, "100 Hills", Riesling, Rheinhessen, Germany

Burrata & Artichoke Toast

Toasted Levain, Olive-Pepper Relish, Basil, Fried Capers
2015 Baudry-Dutour, "Le Petit Rouilly," Sancerre, Loire Valley, France

Yellowtail Tartare

Asian Pear, Sesame-Chili Oil, Coriander Croutons, Blue Ginger Vinaigrette
2016 Field Recordings, Chenin Blanc, Central Coast, California

Green Goddess & Romaine Salad

Slow Roasted Tomatoes, Pickled Sweet Peppers, Parmesan Reggiano, Fried Capers
2016 Huber, "Terrasen", Gruner Veltliner, Traisental, Austria

SECOND

Artichoke Tortellini

Italian Kale, Whole Milk Ricotta, Red Pepper Vinaigrette, Basil Oil
2015 Clenenden Vineyards, Tocai Friulano, Santa Maria Valley, California

Potato Crusted Sea Bass & Blue Crab

Fennel Puree, Broccolini, Tangerine, Brown Butter Hollandaise
2016 Paul Hobbs, "Crossbarn", Chardonnay, Sonoma County, California

Roasted Jiduri Chicken Breast

Lemon-Herb Gnocchi, Roasted Baby Turnips, Truffle-Chicken Jus
2015 Maison Folly, Blanc, Burgundy, France

Duck Confit Pappardelle

King Trumpet Mushrooms, Baby Kale, Poached Farmers Egg
2016 St. Innocent, "Village Cuvee", Pinot Noir, Willamette Valley, Oregon

Cast Iron Grilled New York Steak

White Cheddar Scalloped Potatoes, Warm Spinach Salad, Mushroom-Bacon Vinaigrette
2012 Robert Sinskey, "POV", Bordeaux Blend, Napa Valley

THIRD

Chocolate Brownie

Espresso - Bailey's Ice Cream, Pretzel Streusel, Chocolate Sauce
Warre's, "Heritage", Ruby Port

Chilled Lemon Soufflé

Meyer Lemon Sorbet, Huckleberry Compote
2012 Chateau Pineau du Rey, Sauternes, France

Cinnamon Apple Tart

Salted Caramel, Vanilla Ice Cream
Broadbent, 5 year Reserve, Madeira, Portugal

Unlimited eco-friendly bottled still & sparkling available for \$2 per person.

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any dietary concerns or restrictions