

New Year's Eve 2022!

2022

Gemini
LINCOLN PARK

2022

Prix Fixe Menu \$95 Per Guest

optional wine pairing, 4oz pours, \$50 per guest

Amuse

Hamachi Crudo

serrano, yuzu, sesame

wine pairing

Ayala Brut Majeur

nv | champagne, france

First

choose one

Baby Spinach Salad

*poached farm egg, crispy shallot,
warm bacon vinaigrette*

Maine Lobster Bisque

*butter-poached lobster tail,
crème fraîche*

Black Truffle Arancini

*mozzarella di bufala,
roasted garlic aioli*

Alaskan King Crab

*drawn butter,
grain dijonnaise*

wine pairings

Carte Blanche Proprietary White

2014 | napa, ca

Marco Porello Barolo

2017 | barolo, italy

Second

choose one

Tortellini Cacio e Pepe

*black truffle butter,
king trumpet mushrooms*

Chilean Seabass

*chanterelle lobster fricasse,
champagne beurre blanc*

Maple Leaf Duck

*pan-roasted breast, duck confit fried rice,
sour cherry chutney*

Beef Wellington

*mushroom duxelles, foie gras butter,
truffled madeira jus*

wine pairings

**Domaine du Chalet
Pouilly Fuisse**

2019 | burgundy, france

**Chateau Bel Air Saint
Croix du Mont Bordeaux**

2017 | bordeaux, france

Dessert

choose one

Millionaire Shortbread

*salted caramel, chocolate ganache,
maldon salt*

Red Berry Pavlova

*vanilla meringue, macerated strawberry,
raspberry sorbet*

wine pairings

Marengo Pineto Brachetto d'Acqui

nv | piedmont, italy

Van Zellers & Co. 10 YR Tawny

nv | douro, portugal