

DRUMHELLER'S

Food & Drink

NEW YEAR'S EVE DINNER

FRIDAY, DECEMBER 31, 2021

Seatings 6:00 pm & 8:30 pm / \$155 per person

Vegetarian option available upon request

AMUSE-BOUCHE

Wine Pairings: Treveri Cellars Blanc de Blancs

BRÛLÉED STRAWBERRY, SABAYON

Turbinado, Champagne Custard

APPETIZER

KUMAMOTO OYSTERS

Fuji Apple Minuet, Wasabi Pearls

SOUP

Wine Pairings: Kiona Chenin Blanc

CREAMED LEEK

Wild Mushrooms, Marjoram Infused Olive Oil, Asiago Tuile

SALAD

CHICORY & CITRUS

Pistachios, Cara Cara Oranges, Castelvetroano Olives, Frisée, Fennel, Radicchio, Preserved Meyer Lemon Dressing

PASTA

Wine Pairings: Smoky Rose Cellars Pinot Noir

PAN SEARED SCALLOPS IN CLARIFIED BUTTER

Fresh Herb Tagliatelle, Saffron Cream, Sweet Pepper Romesco

♦ INTERMEZZO ♦

CAMPARI SORBET & PROSECCO

Raspberry, Candied Mint

MAIN

Wine Pairings: Fidélitas 4040

Choose One:

SLOW ROASTED EYE OF RIBEYE

Rosemary & Roasted Garlic Pesto, Wrapped with Ribeye Cap Steak, Duchess Potatoes, Prosciutto Wrapped Green Beans

CONFIT LOBSTER TAIL

Hasselback Potato, Tarragon Infused Clarified Butter, Snow Peas, Tomato & Cognac Puree

DESSERT

Wine Pairings: Treveri Cellars Sparkling Rosé

PINK CHAMPAGNE CAKE

Vanilla Bean, Buttercream

VIEW OUR WINE LIST:

[DRUMHELLERS.COM/WINE-LIST](https://drumhellers.com/wine-list)

OR SCAN HERE:

