

WOOD & VINE

Come join us to celebrate the coming of 2012 at Wood & Vine!

First Seating ~ \$55 ~ 6pm – 7pm

CELERY ROOT SHOOTER *truffle oil*

DUNGENESS CRAB SALAD *fuji apple, champagne jelly*

HOUSE-MADE SPAGHETTI *home-smoked sausage, spinach, saffron cream*

SEARED BRANZINO *warm fingerling potato salad, grilled asparagus, paddle fish caviar, egg yolk emulsion*

PASO PRIME RIB EYE *oxtail stew, horseradish potato purée, sautéed spinach, bone marrow butter*

BUTTERSCOTCH POT DE CRÈME *salted caramel ice cream*

Second Seating ~ \$75 ~ 9pm – 10pm

CELERY ROOT SHOOTER *truffle oil*

DUNGENESS CRAB SALAD *fuji apple, champagne jelly*

HOUSE-MADE SPAGHETTI *home-smoked sausage, spinach, saffron cream*

SEARED BRANZINO *warm fingerling potato salad, grilled asparagus, paddle fish caviar, egg yolk emulsion*

ROASTED SCALLOP *truffle cheese grits, artichoke, arugula*

PASO PRIME RIB EYE *oxtail stew, horseradish potato purée, sautéed spinach, bone marrow butter*

ROASTED VENISON SADDLE *brussels sprouts, bacon, sarladaise potatoes, mustard jus*

BUTTERSCOTCH POT DE CRÈME *salted caramel ice cream*

Guests for our second seating are invited to join us for a complimentary champagne toast at midnight

Reservations required ~ 323.334.3360