

Stem Wine Bar

NEW YEAR'S EVE 2021

a five-course dinner featuring

THE WINES OF CAKEBREAD CELLARS



AMUSE BOUCHE

VEAL TARTARE grana padano, truffle

Sparkling Rosé, Pierre Sparr, Cremant d'Alsace NV

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FIRST COURSE

FOIE GRAS POACHED
HAMA HAMA OYSTERS

lemon curd, pomegranate, green peppercorn, micro basil

Sauvignon Blanc, Cakebread, Napa Valley 2020

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SECOND COURSE

BUTTER POACHED
MAINE LOBSTER TAIL

sea island red pea purée,
carolina gold rice cake, mustard greens

Chardonnay, Cakebread, Napa Valley 2019

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THIRD COURSE

SEARED SONOMA DUCK BREAST

sweet potato & goat cheese gratin, crispy sage, cherry jus

*Pinot Noir, Cakebread 'Two Creeks',
Anderson Valley 2019*

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FOURTH COURSE

CHEESE & CHOCOLATE PAIRINGS

Cabernet Sauvignon, Cakebread, Napa Valley 2018

\$199 PER PERSON • GRATUITY NOT INCLUDED (*an additional 20% gratuity will be added at in-store checkout*)