

# BONNE ANNÉE 2018

Three Course Prix Fixe 60, with Wine Pairings 80  
Four Course Prix Fixe 70, with Wine Pairings 90

Le Rêve is featuring a Le Grand Plateau de Fruits de Mer appetizer for New Year's Eve. Please ask your server for details.

Le Demi or La Grande Available

## Course One

### *Truffle Tremor Fromage Blanc*

Truffled Local Honey, Russian Black Bread, Cassis & Champagne Compote  
*Syrah, Papillon 2013 (France)*

### *Pecorino Gnocchi*

Seared Scallop, Crispy Salsify, White Beech Mushrooms, Beurre Noir  
*Ventoux, 500 Altitude 2014 (France)*

### *Champagne & Gruyère Fonduta*

Marinated Crab, Cream Braised Leeks, Heritage Bacon, French Miche  
*Vouvray, Domaine Pichot 2014 (France)*

## Course Two

### *Panais & Gingembre Bisque*

Parsnip & Ginger, Lace Crouton, Charred Orange, Moonglo, Spiced Macadamias  
*Torrontés. Callia Alta, 2013 (Argentina)*

### *Poire & Castello Black Petite Salade*

Macerated Pear, Roasted Grapes, Castello Black Fromage, Warm Bouchon,  
18 Year Mission Fig Balsamic Vinaigrette  
*Cabernet Franc, LaPorte 2013 (France)*

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## Course Three

### *Joues de Porc*

Braised Pork Cheeks, Brie Aligot, Roasted Kale, Demi Sec Figs, Pinot Noir Jus  
*Pinot Noir, Fiddle Head 2010 (California)*

### *Poisson Noir*

Seared Black Bass, Marinated Flageolets, Baby Arugula,  
Bacon Lardon, Roasted Lemon Vinaigrette  
*Chardonnay, Domaine More Coffinet 2013 (France)*

### *Chèvre Ravioli*

Brûléed Beets, Crispy Fennel, Blood Orange Beurre Blanc, Fried Tarragon  
*Gamay, Cuvee Terrior Coteaux Bourguignons 2013 (France)*

## Course Four

### *Fromage Doux*

Saint Angel Triple Creme, Sugar Plum Marmalade, Golden Hazelnut Crumble  
*Blanc de Blancs, Jean Milan (France)*