



Celebrate New Years Eve with this very special prix fixe menu only available one evening
at Frogs Leap Public House on 12.31.19
Choose one dish from each course, \$75 each, Champagne Included. Additional wine pairings, \$30.

Amuse

Pistachio Fried Mt. Tam Cheese

Killer Bees Sourwood Honey/Apricot-Ginger Jam/Pink Peppercorn/Smoked Hazelnut Powder
J. Laurens, Cremant de Limoux, 2017

Appetizers

Foie Gras au Torchon with Black Truffles & Sauternes

Cocoa/Smoked Malden Salt/Killer Bees Sourwood Honey & Smoked Hazelnut Butter/Hazelnut Powder/Rosemary Smoke/Wood Oven Fresh Crostini
Frost Bitten Ice Riesling, Yakima Valley, 2018

Lobster & Kaffir Lime Dumpling & Coconut Laksa

Sambal Rica/Mint/Black Sesame
Spy Vally Single Vineyard Riesling, Marlborough, 2016

Fall Salad Greens, Red Grapes & Smoked Goat Cheese

Rosemary Balsamic Vinaigrette/Dried Cherries/Roasted Walnuts
Jean Maurice Raffault, Chinon Rose, Loire 2018

Smoked Char Siu Pork Belly Bao Bun

Haywood Apples & Brussels Sprouts Kimchi/Cilantro/Green Papaya/Carrot
Raats, Original Chenin Blanc, South Africa, 2018

Thai Coconut Crab Fritter*

Som Tum Green Papaya Salad/Balinese Sambal Rica**
E. Lois, Gruner-Veltliner, Austria, 2014

Black Angus Tenderloin Steak Tartar

Shallot/Tarragon/Parsley/Thyme/Lemon/Fresh Crostini/Egg Yolk
Christophe Pacalet, Juliuenas, Gamay Beaujolais Cru, 2017

Entrees

***Black Angus Tenderloin & Foie Gras Butter**

Bacon Lardon/Fingerling Potatoes/Hen Of The Woods/Shiitake/Cipollini/Fresh Herbs/Pinot Noir Reduction/Organic Watercress
Paul Hobbs, Felino Cabernet Sauvignon, Mendoza 2018

Pan Roasted Springer Mountain Farms Airline Chicken Breast

Hen Of The Woods/Shiitake/Bacon Lardon/Fingerling Potato/Roasted Cipollini/Fresh Herbs/Glace de Poulet
Domaine Chanson Bourgogne, 2016

Pan Roasted Fresh Halibut & Lobster Nantaise

Saffron Whipped Potato/Jumbo Asparagus
Maison Chanzy, Bourgogne Blanc, 2016

Seared Sea Scallops & Butternut, Caramelized Cauliflower, Bacon Hash

Dried Cranberries/Caramelized Onion/Truffle Cauliflower Puree/Baby Arugula/Hot Bacon Vinaigrette
Truchard Roussanne, Carneros, 2018

***Wood & Rosemary Grilled Colorado Lamb Chops**

Bacon Fried Brussels Sprouts/Fingerling Potato/Roasted Butternut/Bacon Lardon/Dried Cranberry/Vanilla Balsamic Braised Black Figs
Southern Belle, Syrah-Monatrell, Spain, 2016

Desserts

Fig & Vanilla Danish

Rum Raisin Ice Cream/Pine Nut Brittle/?

Salted Caramel Creme Brûlée

Turbinado Sugar/Malden Sea Salt Flake/Pine Nut Brittle

Dark Chocolate Baci Terrine & Steeplechase Toffee

Smoked Hazelnuts/Chocolate Shards/Praline Whip

Bourbon-Vanilla Pecan Pie

Bourbon Butter Sauce/Salted Caramel Ice Cream

Foie Gras au Torchon with Black Truffles & Sauternes

Cocoa/Smoked Malden Salt/Killer Bees Sourwood Honey & Smoked Hazelnut Butter/Hazelnut Powder/Rosemary Smoke/Wood Oven Fresh Crostini

**Tax & Tip Not Included*