

Cheers to the NEW YEAR

AT JUNE HILL'S TABLE

FIRST

ARTICHOKE & POTATO SOUP

WARM SPINACH SALAD

grated hard-cooked egg, red onion, bacon lardons, mustard bacon vinaigrette

SEARED SWEET POTATO

apples, cashew cream, herbs, sherry vinaigrette

WINE PAIRING

ernie els "big easy", chenin blanc, Stellenbosch, South Africa

SECOND

SNAKE RIVER FARM KUROBUTA PORK CHOP

winter greens, butternut squash hash, crispy parsnips, membrillo chutney

GAMBAS AL AJILLO

sautéed shrimp, lemon, chile butter, herbs, black spaghetti, crostini

BLACK TRUFFLE RISOTTO

grana padano, grilled mixed mushrooms, fried leeks

WINE PAIRING *choice of*

Château Mont-Redon, Blanc, Châteauneuf du Pape, Rhône, France

Stéphane Aviron "vieilles vignes", Rouge/Gamay, Morgon, Beaujolais, France

THIRD

LEMON TART

candied kumquat

BERRY CRÈME BRÛLÉE

MOLTEN CHOCOLATE CAKE

whipped cream

WINE PAIRING

Royal Tokaji "Red Label", Furmint/Hárslevelu, Tokaji, Hungary

prix fixe menu **\$65** | additional wine pairings **+\$20**

Choice of one selection per course. Price is not inclusive of tax or gratuity.