

PAGO

Artisan. Local. Farm Fresh.

New Year's Eve 2024

13th Annual Tasting Menu — \$110

Optional Wine Pairing — \$49

Priced per person + tax and 20% gratuity

Amuse

DEVEILED EGG + Prestige Caviar, smoked salmon deviled eggs, chive

*Bruno Michel 'Rosé' NV+ CHARDONNAY/ PINOT MEUNIER + Epernay, Champagne, France (3oz)

Starters (select one)

CHILLED PATAGONIAN RED SHRIMP SALAD + (GF, NF) + winter citrus, marinated cucumber, pumpkin seeds, chili vinaigrette

Vietti '21 + ARNIES + Piedmont, Italy (3oz)

ROASTED RED BEETS + (GF, VG) + Roquefort espuma, walnut granola, port reduction, frisee

*Puech Auriol 'Orange' '21 + VILLARD BLANC + Languedoc, France (3oz)

RED LENTIL VELOUTE + (VG, GF) + charred carrots, heirloom cauliflower, mint yogurt, zhoug

Robert Sinskey 'Abraxas' '19 + RIESLING/PINOT GRIS/PINOT BLANC/GEWURTZTRAMINER + Sonoma (3oz)

Intermezzo

POMEGRANATE GRANITA + (V, GF) + parsley, olive oil

Main (select one)

LOBSTER TAIL + (GF) + butternut squash ravioli, sauce American, toasted hazelnut, tarragon

*Olivier Cazenave 'Bel en Blanc' '19 + MUSCADELLE + Languedoc, France (5oz)

NEW YORK STRIP STEAK + (NF) + Welsh rarebit, oyster mushrooms, new potatoes, mushroom reduction

*Chateau de Bel 'Capitane' Bordeaux Superieur '18 + MERLOT+ Bordeaux, France

SEARED SCALLOPS + (NF) + black truffle risotto, roasted pear, melted leeks

Jolie Laide '21 + TROUSSEAU GRIS + Sonoma, CA (5oz)

MISO GLAZED SALMON + (NF) + sautéed spinach, celery root puree, yuzu, charred onion, masago arare

*Hale Mary '21 + CHARDONNAY + Russian River, CA (5oz)

Dessert (select one)

TARTLET TRIO + (VG) + mango, passion fruit, guava, vanilla bean anglaise

POACHED D'ANJOU PEAR + (V) + chai spices, caramelized cashews, rosewater sorbet

BURNT HONEY CAKE + (VG) + orange curd, bacio gelato

Dessert pairing

Evolucio 'Late Harvest' '19 + FURMINT + Tokaj, Hungary (3oz)

GF= Gluten Free DF= Dairy Free VG= Vegetarian V= Vegan NF= Nut Free