

Enjoy a Locavore New Year's Eve 2009 at Storie Street Grille

\$45/person \$60/with pairings



Amuse Bouche

House cured wild sockeye cucumber roll with pomegranate roe

Pairing, Vouvray, Sauvion & Fils

Starters (choice of one)

Battered Heritage Homestead Farm's goat gouda, served over parsnip and apple wilted frisee, tossed in a Low Down Brown vinaigrette

Pairing, Snoqualmie Naked Riesling

Local creamed winter squash bisque with an Owl Creek Breadworks buckwheat sourdough and North Carolina blue crab crouton

Pairing, Landmark Overlook Chardonnay

Main (choice of one)

Roasted garlic and tarragon marinated Mountain Memories Farm lamb porterhouses, grilled and finished with pan charred cherry tomatoes and a mint gremolata.

Served with baby carrots and truffled puree of cauliflower.

Pairing, Robert Sinskey Cabernet Franc

Pan roasted North Carolina trout, stuffed with Watauga country ham, scallions, almonds and fresh mozzarella, served with baby sprouts, a crimson lentil cake and a classic lemon butter emulsion. Pairing, Colli di Lapio Fiano di Avellino

Golden potato encrusted New England monkfish, served over balsamic glazed mushrooms and chestnuts, topped with applewood smoked bacon and roasted figs.

Pairing, Belle Pente Pinot Noir Murto Vineyards

Pink peppercorn seared Apple Brandy Farms beef tenderloin, topped with butter poached North Carolina shrimp and brandied cream, served with melted leek fingerlings and haricot verts.

Pairing, Four Vines "The Heretic" Petite Sirah

House made vegetable crepe, with Ripshin Dairy chevre, local swiss chard, wild mushrooms and North Carolina sweet potatoes, served over sauce mornay with golden fava shoots.

Pairing, Jermann Pinot Gris

Desserts (choice of one)

Bananas Foster bread pudding with English cream and a warm golden raisin and rum compote

Pairing, Charles Bove Loire Sparkling

The Pasta Wench's chocolate ravioli, filled with sweetened mascarpone and Ripshin Dairy chevre, and finished with raspberry sauce and wasabi seed brittle.

Pairing, Chateau D'Orschwihr Gewurztraminer

Pistachio and vanilla bean semifreddo with grappa poached pears and crushed ginger snaps

Pairing, Charles Bove Loire Sparkling