



BOTANERO

NEW YEAR'S EVE

\$70 PER PERSON

COURSE ONE

CHARCUTERIE AND CHEESE

braised corned beef, purple goat cheese with dried thyme, deep-fried cabra la mancha, homemade pickled vegetables, pickled egg with chicken liver

COURSE TWO

NEW ENGLAND CLAM CHOWDER

clams, prosciutto, diced potatoes, fine herbs and cream, served in sourdough bread bowl

COURSE THREE

FIRECRACKER SHRIMP

shrimp, marinated with cilantro and jalapeño, wrapped in phyllo dough, served with miso aioli

COURSE FOUR

ROCKFISH CIOPPINO

seared rockfish, mussel, calamari, shrimp, diced potatoes, spicy saffron broth

COURSE FIVE

BEEF WELLINGTON

beef tenderloin, roasted wild mushrooms, arugula, puff pastry, black garlic mashed potatoes, red wine reduction

DESSERT

BAKED ALASKA

coffee-chocolate cake, toasted meringue, kahlua ice cream

JULIO'S SUGGESTED WINE PAIRINGS

CHIARLI LAMBRUSCO 2015
ITALY 10 / 40

BESO CAVA BRUT ROSÉ
SPAIN 9 / 34

ÁDRAS GODELLO 2013 SPAIN
13 / 52

KEN FORRESTER CHENIN BLANC / SOUTH AFRICA 11 / 42

VIÑA OTANO BARREL FERMENTED VIURA / SPAIN
12 / 50

MAR DE VINAS ALBARIÑO / SPAIN 10 / 40

ALTITUD 1.100 GARNACHA 2014 / SPAIN 10 / 42

VIÑA OTANO CRIANZA TEMPRANILLO / SPAIN 12 / 50

VEGA ESCAL BLEND 2011 / SPAIN 15 / 60

RUBUS CABERNET 2012 CALIFORNIA 16 / 64

A CHAMPAGNE TOAST IN INCLUDED WITH DESSERT

HAPPY NEW YEAR