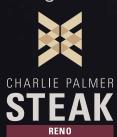
New Year's Eve

Dining at GSR



# **New Year's Eve Special**

#### **Amuse Bouche**

Lobster cucumber roll with micro shiso, tobiko and a spicy ponzu

## 1<sup>st</sup> Course

Roasted delicata squash salad with arugula, artisan greens, pepitas, pomegranate seeds and goat cheese tossed in a maple balsamic dressing

Wine Pairing: Scribe Winery - Rosé Pét-Nat 2022

### 2<sup>nd</sup> Course

#### Four-Layer Caviar Dip

Hard-boiled eggs, red onions, chive cream cheese, caviar and water crackers

Wine Pairing: Buonamico - "Vivi" Vermentino

### Intermezzo

Champagne and ginger granita

## 3<sup>rd</sup> Course

#### **Duck Two Ways**

Seared duck breast with spaetzle and duck glace with duck confit, orange zest, pinot noir poached pears, goat cheese, candied walnuts, frisée lettuce tossed in a champagne vinaigrette

Wine Pairing: Souhaut- Cessieux Saint Joseph Syrah

## Dessert

#### 24K Chocolate Mousse Cake

Raspberry champagne mousse, flourless chocolate cake, Pistachio orange crumble, dark chocolate gelato

\$175 per person

**December 31 | 4**рм–11рм