



SHELTON
Vineyards

2024 New Year's Eve Dinner

Amuse

Roasted quail & kabocha squash empanada, spiced orange glaze,
toasted pumpkin seeds

(Sparkling Chardonnay)

First Course

Lemon butter capellini, Roasted Lobster, Blue Crab, & Colossal
Shrimp, vanilla spritzed grapefruit and peppadew relish, kiss me trout
roe

(Family Reserve Chardonnay)

Salad

Baby spinach, poached pear, roasted pistachios, pomegranate arils,
Surry Hills chevre snow, red wine vinaigrette

(Cabernet Franc)

Entrée

Dijon crusted beef tenderloin, truffled potato puree, petite carrots,
asparagus, port wine glace viande

(Claret)

Dessert

Lisbon Chocolate torte, Bing cherry coulis, Chantilly cream

(Port)