

"TO MAKE AN END
IS TO
MAKE A BEGINNING."



NEW YEAR'S EVE

2021

\$125 per person / \$50 wine pairing
Please choose one dish per course

CHOOSE ONE DISH PER COURSE

First

BEET SALAD (v.), garlic labneh, harissa, pistachio dukka

SALMON CRUDO, champagne, caviar lime, apple, chervil

WAGYU TARTARE, caper emulsion, crispy shallot, grain mustard

*Paired with choice of: Greywacke, Sauvignon Blanc, Marlborough 2020
Jean Foillard, Beaujolais-Village 2020*

SECOND.

GRILLED CABBAGE (v.)
harissa yogurt

LOBSTER BISQUE
sherry, chives

BONE MARROW
caper relish, brioche

PORK BELLY
nước chấm mustard, pickled carrot+cucumber

*Paired with choice of:
Michel Bregeon 'La Molette' Muscadet, Sevre-et-Maine 2014
Sylvain Pataille Pinot Noir, Marsannay 2019*

THIRD.

TRUFFLE RISOTTO (v.)
wild mushrooms, parmesan

SWORDFISH
coq au vin

SCALLOPS
sunchoke, crab, pastis

DUCK BREAST
smoked grapes, brown butter, orange peel

FILET MIGNON
beef dripping, crispy potato, red wine

SUPPLEMENTS

Caviar ... 15. Poached Lobster ... mkt Black Truffles ... 20.

*Paired with choice of:
Domaine Frantz Chagnoleau Chardonnay, Macon-Villages 2020
Château Senejac Cabernet, Haut-Medoc 2018*

Fourth

CHOCOLATE CRÈME BRULEE
chocolate pearls, chantilly

SORBET (v.)
cranberry

*Paired with choice of:
Domaine de Fenouillet Muscat de Beaumes de Venise 2020
Château Roumieu-Lacoste Sauternes 2018
Alvear 'Solera 1927' Pedro Ximenez Sherry*

PEAR PUDDING CAKE
oat crisp, brandy anglaise


KING + DUKE
BUCKHEAD — ATLANTA, GA.
TEL. 404 477 3500
