

NYE'24

FIRST choice of:

BRAISED CELERY SALAD | kale, grana, mustard seed, anchovy

*ERBALUCE 'COLLINE NOVARESIS' **ROVELLOTTI** Piedmont, ITA '19

TARDIVO SALAD | pistachio, citrus, ricotta salata, fennel

*CHASSELAS + 'RIVERA DEL NOTRO' **HENRIQUEZ** Itata, CHL '22

OYSTERS & CAVIAR | champagne gelle

*XAREL-LO + 'BLANC DE BLANCS BRUT' **RAVENTOS I BLANC** Catalonia, SPA '22

TARTIFLETTE | gold potato, bacon lardon, shallot, triple creme brie

*RIESLING & CHARDONNAY 'CALCITE' **STIRM** Cienega Valley, CA '22

SECOND choice of:

HALF GREEK DORADE | kosheri, spiced tomato, cucumber labneh

*ALBARIÑO **BODEGAS LA VAL** Rias Baixas, SPA '23

SEARED RIBEYE | green peppercorn cream, sunchoke, mustard greens
(steak selection + \$10)

*CABERNET SAUVIGNON 'COTA 500' **ANDES PLATEAU** Cachapoal Valley, CHL '22

CHESTNUT RISOTTO | roasted mushroom, leek, celery, dill

*GEWÜRZTRAMINER, RIESLING, PINOT GRIS 'BOMBISCH' **BINNER** Alsace, FRA NV

THIRD choice of:

CHOCOLATE CARAMEL TART | torched meringue

*SOLERA GARNATXA 'ESPODO' **CELLER ESPOLLA** Catalonia, SPA NV

COCONUT PANNA COTTA | rum citrus, flaked coconut

*SAVAGNIN & CHARDONNAY 'MACVIN DU JURA' **ROLET** Jura, FRA NV

ROSÉ POACHED PEAR | sweet tahini, sesame brittle

*MAURY RANCIO **DOM. DU DERNIER BASTION** Roussillon, FRA '07

an optional 2% kitchen appreciation fee will be added to your total bill
learn more at thelittleclub.bar/appreciation

CHEFS | andy dipirro, joe e. standard, natalie naphakdy, tyler horn

BEVERAGE DIRECTOR | zach hakes

kindly advise your server of any dietary needs or restrictions.
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

