



**BARNDIVA NYE PRIX FIXE**  
**\$85 prix fixe menu, \$55 wine pairing**

**choice of starter**

lobster ravioli, artichoke brunoise, broken cabernet gastrique  
Brundlmayer Grüner Veltliner Kamptal 2011

caramelized endive, hazelnut brown butter, amaranth sprouts  
Santo Winery Assyrtiko Santorini 2013

fresh dungeness crab, hearts of palm, mache, ruby red grapefruit  
Captûre Tradition Sauvignon Blanc Lake County / Sonoma County 2012

roasted cauliflower soup, port reduction, barndiva-dukkah  
Domaine Huet Sec Le Haut Lieu Vouvray 2013

caviar, buckwheat crepes, scallion crème fraiche  
(\$72 supplement, 1 oz american sturgeon)  
Roederer Estate Brut L'Ermitage Anderson Valley 2005

**choice of entrée**

herb roasted sole, uni butter, caviar, crispy garlic chips, baby root vegetables  
Ramey Ritchie Vineyard Chardonnay Sonoma Coast 2012

kobe short ribs, potato puree, caramelized onion, bone marrow tater tots  
Hafner Estate Cabernet Sauvignon Alexander Valley 2004

pan roasted free range chicken, sauce perigordine, dandelion greens, potato rösti  
Merry Edwards Flax Vineyard Russian River Valley 2012

wild mushroom potato gratin, rapini, lemon thyme parmesan crust  
Unti Benchland Syrah Dry Creek Valley 2012

**mignardises to finish**

chocolate bombs, passionfruit custards, pear tarts  
The Rare Wine Company New York Malmsey Madeira NV

**to share**

goat cheese croquettes, wildflower honey, lavender \$12

BD frites, crispy kennebec potatoes, spicy ketchup \$12

**for details about the after party, by the glass selections,  
and specialty champagne kindly contact the restaurant**