



CAMPO

welcomes you to
NEW YEAR'S EVE
• 2021 •

first course

FIRE ROASTED VEGETABLE TOSTADA
New Mexico blue corn, pickled chiles and peach
paired with 2019 Granbazán Albariño "Etiqueta Ámbar"

second course

CHARRED ROMANESCO
turmeric-cardamom labneh, mint and pecan
paired with 2019 Domaine Vacheron Sancerre

third course

ASH-ROASTED BEETS
grilled carrots, crispy polenta, pomegranate sauce
paired with 2019 Domaine Arlaud "Roncevie"

fourth course

HONEYNUT SQUASH WELLINGTON
New Mexico harissa, pomme duchesse, truffle sauce
paired with 2014 Kongsgaard Syrah

desserts

- choose one -

CHAMPAGNE MIMOSA CAKE
orange cake, champagne buttercream, champagne gelée
paired with 2020 Sheehan "Fiona"

CHOCOLATE & WHISKEY CARAMEL BAR
whiskey ice cream, chocolate caramel tuile
paired with LP Select Bourbon Barrel and port flight