



## Hanukkah Tasting Menu For the Week of December 11<sup>th</sup>, 2009

### First Course

**House Cured Citrus Salmon Gravlax**  
*with Yukon Gold Potato Latke, Shaved Fennel Salad and Blood Orange Crème Fraîche*

– *Provenance Sauvignon Blanc, Napa Valley 2007* –

### Main Course

**24-Hour Slow-Cooked Angus Beef Brisket**  
*with Vineyard Nursery Baby Turnips, Roasted Russian Fingerling Potatoes  
and Balsamic-Red Wine Jus*

– *Worthy Sophia's Cuvee Cabernet Sauvignon, Napa Valley 2005* –

### Sweet Course

**Warm Shenandoah Apple Cider Doughnuts**  
*with Blueberry-Ginger Jam and Vanilla Bean Custard*

– *Royal Tokaji, Tokaji Aszu 2000* –

Three Course: \$55.00 / With Wine Pairing: \$75.00



**A Virginia Piedmont Christmas  
For the Week of December 21<sup>st</sup>, 2009**

**First Course**

**Raviolini of Middleburg Chestnuts**  
*with Slow Cooked Cabbage, Truffled Fontina Cheese and Crispy Sage Leaves*

*– J Rose Brut, Napa N.V. –*

**Second Course**

**Sautéed Rainbow Trout Filet**  
*with Rosemary Polenta, Red Swiss Chard and Italian Hazelnut Butter*

*– Domaine Saint-Francois Chardonnay, Burgundy 2007–*

**Third Course**

**Bacon Wrapped Blue Ridge Venison Loin**  
*with Apple-Celery Root Mousseline, Horseradish “Potato Tots”  
and Green Peppercorn-Poivrade Sauce*

*– Cederberg Cabernet Sauvignon, South Africa 2004–*

**Sweet Course**

**“1754” Apple Tansey**  
*with Corbezzello Honey Gelato, Brown Butter Pine Nuts and Garden Thyme*

*– Le Tertre Du Lys D’Or, Sauternes 2005 –*

Four Course: \$85.00 / With Wine Pairing: \$115.00

# New Years Eve at Equinox

Thursday, December 31<sup>st</sup>, 2009

*Chef's Amusée Trio*

## First Course

Equinox Style Lobster Velouté

*Tarragon Custard • Buttered Brioche • Lobster Coral  
Saint Estève de Néri Blanc de Blancs Brut, Champagne N. V.*

or

Potted Foie Gras

*Spiced Quince Gelée • Petite Salad • Toasted Praline Powder  
Rienhold Haart Piesport Riesling, Mosel 2007*

## Pasta Course

Gnocchi of Jerusalem Artichoke

*Oregon Chanterelles • White Truffle Butter • Parmesan Reggiano  
Stuhlmuller Chardonnay, Alexander Valley 2007*

or

Whole Wheat Cavatelli

*Moularde Duck Confit • Romanesco Cauliflower • Black Truffle Cream  
Lioco Chardonnay, Sonoma County 2007*

## Fish Course

Ahi Tuna and Diver Scallop "Salt Block"

*Compressed Cucumber • Passionfruit Mignonette  
Masciarelli Rosé d'Abruzzo, Italy 2008*

or

North Atlantic Turbot Filet

*Fondued Leek Tartlette • Nantucket Bay Scallops • Vermouth Saffron Cream  
Domaine Carneros Pinot Noir, Carneros 2006*

## Meat Course

Black Olive Crusted Lamb Saddle

*Roasted Eggplant Puree • Sweet Garlic Jus • Pine Nut Gremolata  
Worthy Sophia Cuvee, Napa Valley 2005*

or

Potato Crusted Martin Farms Beef Tenderloin

*Spinach Coulis • Grilled Oyster Mushrooms • Barolo Wine Jus  
Chateau Moutinot, Saint-Estephe, Bordeaux 2004*

## Cheese Course

Young and Creamy

*Tomme Chevre served with Smoked Onion Chutney and Toasted Raisin Baguette  
Ramos Pinto, 10 Year Tawny*

or

Aged and Slightly Intense

*Caveman Blue served with English Walnut Mostarda and Warm Pumpernickel Fig Bread  
Quinta De La Roso LBV, 2003*

## Sweet Course

Trickling Springs Panna Cotta

*Pink Champagne Granita • Winter Citrus Salad • Pineapple Mint  
Royal Tokaji, Tokaji Aszu 2000*

or

Valrhona Chocolate Bar

*Chocolate Chicory Cream • Caramelized Banana • Coffee Ice Cream  
M. Chapoutier, Banyuls 2007*

Three Course: \$80.00 / With Wine Pairing: \$115.00

Five Course: \$125.00 / With Wine Pairing: \$175.00

**\*\* From All Of Us Here At Equinox, We Wish You a Happy New Year! \*\***