



PIERPONT'S
AT UNION STATION

NEW YEAR'S EVE 2018

4 COURSE PRIX FIXE DINNER | \$75 PER GUEST | \$105 WITH WINE PAIRINGS
EXCLUDES TAX & GRATUITY

FIRST COURSE

SELECT ONE DISH

SEARED CRAB CAKES

DIJONNAISE, OLIVE-CELERY RELISH, FRESH HERBS
TRIMBACH PINOT BLANC

BRAISED RABBIT

BASIL SPAETZLE, PARMESAN-WINE BROTH
WHITEHAVEN SAUVIGNON BLANC

MUSHROOM RISOTTO ^{GF}

GRAND RIVER FARM'S GREY OYSTER, SHIITAKE & LION'S MANE MUSHROOMS
ROUTE STOCK "ROUTE 116" PINOT NOIR

SECOND COURSE

SELECT ONE DISH

THE ANTI-CAESAR

ROMAINE LETTUCE, SOURDOUGH CROUTONS, PARMIGIANA-REGGIANO,
ANCHOVIES, CURED EGG YOLK, WATERCRESS DRESSING
ROBERT MONDAVI FUMÉ BLANC

APPLES & ALMONDS

MIXED GREENS, ALMONDS, BLUE CHEESE, CHARDONNAY POACHED APPLES, FENNEL, DRY
CHERRIES, WHITE BALSAMIC VINAIGRETTE
SAINT-HILAIRE BRUT

BLUE CRAB & SWEETCORN BISQUE

CRAB, GRILLED CORN, ROASTED POBLANO
LOUIS JADOT CHARDONNAY

THIRD COURSE

SELECT ONE DISH

FILET MIGNON* ^{GF}

8oz CUT, ROASTED GARLIC WHIPPED POTATOES, ASPARAGUS & COGNAC DEMI-GLACE
TREFETHEN MERLOT

KANSAS CITY STRIP* ^{GF}

14oz CUT, ROASTED GARLIC WHIPPED POTATOES, ASPARAGUS & MAÎTRE D'BUTTER
SEQUOIA GROVE CABERNET

GRILLED SALMON FILET ^{GF}

FRENCH RED RICE, BRUSSELS SPROUTS, GRAPEFRUIT, PRESERVED LEMON BUTTER
CARDWELL HILL CELLARS PINOT NOIR

BAJA BASS* ^{GF}

BROKEN ACHIOTE, BROWN BUTTER SWEET POTATOES, VERACRUZ SAUCE
CAKEBREAD CHARDONNAY

KABOCHA SQUASH

COFFEE & ANCHO CHILI RUBBED, FARRO PILAF, ASPARAGUS,
BOURBON CURRANTS, CITRUS GLAZED CASHEWS
MOILLARD PINOT NOIR

SEAFOOD BRODETTO*

DIVER SCALLOP, SHRIMP, STRIPED BASS, SPANISH OCTOPUS, CELERY,
CASTELVETRANO OLIVE, RED PEPPER-TOMATO BROTH, PANCETTA, GARLIC BREAD
PODERE DEI BRICCHI ASTIGIANI BARBERA D'ASTI

CHICKEN & DUMPLINGS

CHERRY-WALNUT STUFFED ROULADE, POTATO DUMPLINGS,
SWISS CHARD, ROSEMARY VELOUTÉ
CAKEBREAD CHARDONNAY

FOURTH COURSE

SELECT ONE DISH

PEANUT BUTTER BLACKBERRY TORTE

OATMEL CRUST, PEANUT BUTTER MOUSSE, BLACKBERRY GELÉE,
OAT CRUMBS, BLACKBERRY COMPOTE
TAYLOR FLADGATE 20Yr TAWNY PORT

FLOURLESS CHOCOLATE CAKE

ESPRESSO MOUSSE, PRALINE WALNUTS, SALTED CARAMEL
TAYLOR FLADGATE LBV PORT

BUTTERSCOTCH POTS DE CRÈME

SPICED PEPITA BISCOTTI, PEPITA BRITTLE, CHOCOLATE COVERED COFFEE BEANS
CHATEAU DE CALADROY

Menu valid 12/31/18. Cannot be combined with any other coupons, offers, discounts,
promotions, banquets or catering menus. KCO points may not be redeemed on this menu.
Tax and gratuity not included.
*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. GF GLUTEN FREE