

A SPARKLING NEW YEARS.

CELEBRATE 2008.

With Five Sparkling Wines From Around The World.

AMUSE:

TOFU CIGAR.

basil coulis.

PROSECCO 'RIVA MORETTA', PERLAGE.

Valdobbiadene, Italy 2005 *organic*

SECOND COURSE:

GRILLED POLENTA.

smoked oyster mushrooms.

CAVA BRUT 'CASTELLER', CELLER VILAFRANCA.

Penedès, Spain NV *sustainable*

THIRD COURSE:

BITTER GREEN SALAD.

warm rosemary dressing.

CREMANT D'ALSACE BRUT, ALBERT MANN.

Alsace, France NV *biodynamic*

FOURTH COURSE:

STUFFED DELECATA SQUASH.

pecans & wildrice.

CAVA BRUT RESERVA, JUVÉ Y CAMPS.

Penedès, Spain 2003 *sustainable*

FIFTH COURSE:

TART TATIN.

brandy ice cream.

BLANC DE NOIR, HERMANN WIEMER.

Finger Lakes, New York 2002 *practicing organic*

\$60 per person, \$35 additional wine pairing

COUNTER. earth friendly **WINE.** bistro. **BAR.**

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