

NEW YEAR'S EVE 2011

\$59/person

STARTER

Crab Tower

jumbo crab, phyllo crisps, remoulade,
micro greens, poached egg

Foie Gras

passion fruit mousse, candied ginger, baguette

Bacon Wrapped Scallops

spinach-apple salad, cider vinaigrette

Risotto

sautéed mushrooms, sweet peas, truffle oil,
micro greens, mushroom broth

Manicotti

butternut squash, goat cheese, jalapeno cream,
apple-celery slaw

SOUP OR SALAD

French Onion Soup

crostini & imported gruyere

Kabotcha Squash Puree

pumpkin crème fraiche, pepitas, rosemary oil

Red Endive

spiced grilled pears, candied walnuts, shropshire blue,
blackberry vinaigrette

Spring Mix

cucumbers, apples, spiced almonds, crispy St. Andre,
raspberry champagne vinaigrette

MAIN

Surf n Turf

8 oz filet, 8oz lobster tail, arugula whipped potato,
grilled eggplant & squash (add \$10)

Elk Skewers

yukon gold potato, cherry tomato, zucchini caponata,
rich veal reduction

Rack of Lamb

cheesy barley risotto, carrots & beans, bordelaise sauce

Chilean Seabass

cauliflower puree, peas & potatoes, yellow curry vinaigrette

Vegetable Lasagna

chipolte red pepper sauce, roast corn, black beans,
sweet potato puree, jalapeno ricotta, spinach

DESSERTS

Pumpkin Bourbon Cheesecake

Titanic

chocolate brownie crust, dark chocolate torte,
white chocolate ganache, strawberry

Trifle

cranberry pound cake, fresh berries, ginger syrup,
blood orange whipped cream, spiced nuts