

New Years Eve 2009

Pricing info: \$55 includes choice of soup or salad, entrée, and dessert
\$65 includes soup or salad, appetizer, entrée and dessert (tax and gratuity not included)

There will be 3 seatings: 5:30-6:00, 7:00-8:00, and 9:30-10:00

Appetizer Selections (included with four course dinner)

Trio of West Coast Oysters done three ways

- Roasted tomatillo salsa, avocado, finely minced red onion, cilantro and lime juice
- Wasabi, sesame, cucumber, pickled ginger, and soy sauce
- American caviar, lemon and Chipotle Tabasco

Pan seared scallop, shrimp, and date & chorizo wrapped in bacon served with spinach risotto and orange chive butter sauce

Pistachio crusted lamb chops (two) with goat cheese, polenta and honey/Chile/Dijon sauce

Pan seared quail with cranberries and apples

Garnished with polenta, spinach, mushrooms, bacon, and peppercorn-sage sauce

Butternut squash ravioli with grilled asparagus, fava beans, and spinach

Topped with shaved Manchego cheese and balsamic - red wine reduction

Soup or Salad Selections

Cream of tomato basil soup with goat cheese crouton

Arugula, shaved fennel, apples, and walnut salad with polenta croutons and cider-malt vinaigrette

Entrée Selections

Grilled char crusted New York strip steak with truffle butter

Served with herbed Arborio-wild rice, grilled asparagus, mushrooms, bacon, braised carrots and peppercorn-brandied sauce

Seared Elk Loin with Enoki Mushrooms

Served with Peruvian Lima beans, braised cabbage, vegetables and red wine glaze

Grilled fish (probably either bass, grouper or snapper), with sautéed crabmeat and sweet pea ravioli – garnished with spinach, vegetables and ginger – basil broth

Pan roasted Cornish hen

Marinated with red wine and herbs – served with garlic mashed potatoes, grilled asparagus, spinach, fava beans, mushrooms and red wine – sage sauce

Dessert selections

Chocolate Symphony cake

Almond Cake with Brandied Pears and Coffee Ice cream

Crème Brulee

Fresh Mixed berries and fruit with Grande Marnier

Served with a dollop of whipped cream and crème anglaise