

New Years Eve Dinner

(Seating's 8 p.m. and later)

Starters

Komomotto Oysters

Champagne poached Japanese oyster with leek fondue and sevruga caviar

Foie Gras

Pan seared over toasted brioche with blackberry reduction
and granny smith apple chip

Bay Scallops

Sauteed bay scallops, chanterelle mushrooms, sherry cream sauce over puff pastry

Salads

Red Endive Salad

Roquefort cheese toasted walnuts bosc pear and Champagne vinaigrette

Spinach Salad

Baby spinach fresh strawberries toasted pecans crumbled goat cheese and
tarragon balsamic vinaigrette

Lobster Bisque

Served with a lobster claw and sherry foam

Entrees

Butter Poached Lobster

Parsnip puree and sautéed baby spinach with saffron vanilla sauce

Petit Chateaubriand

Center cut tenderloin of beef with garlic potato roundels jumbo asparagus and
béarnaise sauce

Veal Chop

Pan seared bone in veal chop sautéed baby watercress, braised cherry tomatoes, pine
nuts, raisins and fingerling potatoes

Desserts

Strawberry and Champagne

Strawberry cake with Champagne mousse torte

Chocolate Celebration

Dark and white chocolate mousse bombe with hazelnut crunch

Chocolate Decadence

Banana foster fudge cake

Prix fix menu \$80 including a glass of Champagne, party favors and fond farewell gift
(excluding tax and gratuity)