

## New Year's Eve 2009



### Amuse-Bouche

Braised Beef & Gorgonzola Stuffed Mushroom

### Appetizers

-Cocquille St. Jacques

Roasted Scallop and Wild Mushroom Stew, Winter Vegetables In Sauternes Cream Sauce

-Rainbow Beet Gateau

Herb whipped goat cheese, shaved shallots, pepper toasted mélange emulsion

-Pate Maisson

Chilled, classic country loaf with dried cherries and pistachios, filed greens, apricot chutney

### Soups

-Delicate Lobster Consommé

Crisp Julienne vegetables, grilled brioche crouton

-Tortellini and Roasted Chicken

Braised winter greens, toasted parmesan tuille

### Salads

-Warm Baby Spinach Salad

Tart Granny Smith apples, creamy Bleu cheese dressing, aged balsamic reduction

-Chilled Lobster and Frissee Salad

Candied walnuts, pickled fines herbs, caramelized shallot & sherry vinaigrette

### Entrées

-Orange Encrusted Venison Tenderloin

Black truffle polenta cake, creamed spinach, blackberry brandy reduction

-Pan Seared Alaskan Halibut

Shrimp and scallion risotto, haricots vert almondine, chardonnay Dijon crème

-New Year's Surf & Turf

Petite Filet Mignon with butter poached lobster tail, twice baked potato, grilled asparagus, champagne beurre blanc