

NEW YEARS EVE MENU 2010

4 courses dinner menu \$60 per person

First

Oysters Rockefeller or

Corn & Crab bisque or

Shrimp cocktail

Second

Salade D'épinard w/warm bacon vinaigrette & candied walnuts or

Seared Ahí Tuna w/ Wasabi Crème Fraîche caviar toast & frisee greens

Third

Beef wellington chanterelle duxelle, truffle mashed potatoes, Brussels sprouts & demi-glace sauce or

Double cut stuffed pork chop balsamic stuffed w/ wild rice, mushroom & walnuts served with honey roasted apple or

Sole Roulade stuffed w/dungeons Crab & shrimp topped w/ lemon & basil beurre Blanc served with oven roasted red potatoes or

Duck confit w/ butternut squash served with roasted shallots haricot verts

Dessert

Traditional chocolate buche de noel or

Vanilla bean crème brulee

Complimentary glass of champagne