



New Years Eve Menu 2011

Amuse

Country Pate and Cornichons

Starters

Shrimp Cocktail with Smoked Chili and Remoulade Sauces

Scottish Smoked Salmon Parfait with Vodka Crème Fresh and Caviar

Guinness Battered Brie with Huckleberry Chutney and Crostini

*Caesar with Bleu Corn Oyster Croutons, Shredded Parmigiano Reggiano
Roasted Garlic Dressing*

*Arugula Salad with Pistachio Crusted Goat Cheese, Dried Cherries and A
Pancetta Vinaigrette*

*Fresh Maine Lobster Bisque with Roasted Garlic Crostini and Saffron Crème
Fraiche*

Entrees

*Grilled Tenderloin of Beef, Creamed Spinach, Lyonnaise Potatoes,
Crispy Oysters and House Made Steak Sauce*

*Prosciutto Wrapped Lemon Snapper with Garlicky Spinach and Champagne
Beurre Blanc*

*Petite Filet Mignon of Elk with Bourbon Smashed Yams, Swiss Chard and
Winter Truffle Port Reduction*

*Guinness Braised Beef Short Ribs with Smoked Smashed Potatoes and Pine Nut
Gremolata*

*Peppercorn Melange Grilled Strip Loin of Beef with Au Gratin Potatoes and
Crab Bearnaise*

Stuffed Maine Lobster with Asparagus and Lemon Pepper Pasta Aglio y Olio

Desserts

*Flourless Chocolate Cake with Espresso Anglaise
Chocolate and Raspberry Gemelli with Gran Marnier Sauce
Strawberry Basil Crème Brulee with Gaufrette Wafer
Italian Plum and Apricot Trifle with Shortbread Cookies
Lemon Tartlette with Blackberry Port Coulis
Maple Pots Du Crème with Hazlenut Cream*

\$79.99 Per Person