



***New Year's Eve
Five-Course Celebration
2011***

First Course

Chef Amuse Bouche

Second Course

Filet Mignon Eggroll

*Boursin Cheese, Cilantro, Lotus Root-Papaya Slaw
and Sweet Chili Sauce*



Confit Chicken Encroute

*with Fennel-Tomato Salad, Roasted Garlic Aioli
and Essence of White Truffle Oil*



Jumbo Lump and Shrimp Timbale

*Micro Sprouts, Avocado, Grilled Pineapple, Shaved Red Onions
and Ruby Red Grapefruit Vinaigrette*



Wasabi Crusted Ahi Tuna

*with Seaweed, Daikon Salad
and Asian Vinaigrette*

Third Course

Butternut Squash Bisque

with Spiced Whipped Crème



She-Crab Bisque



Grilled Caesar

*Grilled Romaine, Pickled Ginger, Lemon Confit
and Asiago Cheese*



Tomato, Mozzarella and Prosciutto

*Basil and Asiago Oil
and Balsamic Extraction*



Boston Bibb

*with Dried Cranberries, Toasted Walnuts, Shaved Fennel, Cherry Tomatoes
and Raspberry-Balsamic Vinaigrette*

Fourth Course

Mélange of Lobster

*Lobster Tail, Lobster Crusted Artichokes, Lobster Ravioli, Snow Pea-Cherry Tomatoes
and Lobster Bisque*



*Black Truffle Crusted Chilean Sea Bass
Duchess Potatoes, Jumbo Lump Crabmeat-Truffle Coulis
and Fresh Herb Salad*



*Oven Roasted Airline Chicken Breast
Fresh Herb-Mascarpone Polenta, Prosciutto, Tomato Compote
and Spinach-Pepper Coulis*



*Filet Mignon
Potato Gratin, Haricot Vert
and Blueberry Reduction*



*Rack of Lamb
Grilled Vidalia Onion-Sweet Potato Hash, Baby Vegetables
Hazelnut Extraction*



*Braised Beef Short Rib Osso Bucco Style
with Fire Roasted Corn Mash, Prosciutto Wrapped Asparagus
and Cherry Tomatoes*

Fifth Course

Bread Pudding

with Candied Walnuts-Jim Bean Sauce



*Dark Chocolate Lava Cake
with Vanilla Bean Ice Cream*



Blackberry Crème Brulee



*Balsamic Glazed Fresh Strawberries
with Whipped Cream and Mint*



*Mascarpone Cheesecake
with Blueberry Sauce*



Apple Tartlet a la Mode

\$99 per guest

Menu does not include tax and gratuity

All Menu Item Subject To Change at Chef Discretion