



# New Year's Eve 2012 Menu

## Hors d'Oeuvres

### **Kumamoto Oysters**

*Pomegranate Mignonette Champagne Granité*

## Appetizer

(Choice of One)

### **Wild Mushroom Soup**

*With Chives and Truffle Oil*

### **Hamachi Carpaccio**

*Fresh Ginger, Chives, and Shallots with Soy-Lemon Vinaigrette*

### **Hudson Valley Foie Gras Crème Brûlée**

*Poached Pear, Caramelized and Warm Brioche*

### **Maine Lobster Cocktail**

*With Mango, Papaya, and Grapefruit- Passion Fruit Vinaigrette*

### **Marinated and Grilled Prawn Salad**

*Grilled Baby Romaine "Caesar Style"*

## Entrée

(Choice of One)

### **Sautéed Wisconsin Veal Tenderloin Medallions**

*With Baby Vegetables, Truffle Spätzle, Forest Mushroom Sauce and Port Reduction*

### **Oven Roasted Goat Cheese Crusted Rack of Lamb**

*With Baked Anna Potatoes, Provençale Vegetables, and Lamb-Rosemary Au Jus*

### **Fresh Idaho Trout Amandine**

*With Sautéed Onions, Fennel, and Saffron, Fingerling Potatoes & Olive Tapenade Vinaigrette*

### **Pan Seared Wild Atlantic Sea Scallops**

*Black Tie Risotto, Brussels Sprout Leaf with Mushroom Pomegranate Beurre Blanc*

### **Black Angus Beef Tenderloin**

*With Red Onion Balsamic Confit, Boursin Cheese, Broccolini,  
Oven Roasted Rosemary Potatoes, and Port Wine Reduction*

### **Roasted Crispy Half Duck**

*With Assorted Baby Carrots, Israeli Couscous, and Blackberry Gastrique*

## Dessert

### **New Year's Dessert Sampler**

*Chef's Inspiration*

**\$75 per Person (Plus Tax and Gratuity)**

**Reservations ~ (760) 564-5353**