



NEW YEAR'S EVE MENU
TUESDAY, DECEMBER 31, 2013

PETROSSIAN CAVIAR, TWO WAYS
WITH WARM CAULIFLOWER CUSTARD
AND CHILLED KUMAMOTO OYSTER WITH CHAMPAGNE GELÉE



ROASTED DUCK CONSOMMÉ
"CRÉPINETTE" OF DUCK CONFIT, SWISS CHARD, WILD RICE AND SAVOY CABBAGE



SALAD OF HEARTS OF PEACH PALM
MARINATED HEIRLOOM BEETS
WINTER CITRUS CONFITURE, MÂCHE LETTUCES, CITRUS VINAIGRETTE



BELLWETHER FARM'S RICOTTA "GNUDI"
BLACK TRUFFLES, CUTTING CELERY SALAD, TRUFFLE BEURRE MONTÉ



BUTTER POACHED MAINE LOBSTER "POT-AU-FEU"
GLAZED WINTER ROOT VEGETABLES, MAITAKE MUSHROOMS
CRISPY PUFF PASTRY FEUILLETÉ
LOBSTER BOUILLABAISSE SAUCE



DEGUSTATION OF WAGYU BEEF
ROASTED LOIN, BRAISED SHORT RIB, BONE MARROW PANADE
CREAMED SPINACH CROQUETTES, POMMES PUREÉ
PORT BRAISED CIPOLLINI ONIONS, SAUCE BORDELAISE

OR

FILET OF WILD TURBOT
BLACK TRUMPET MUSHROOM CRUST
SALSIFY, ROASTED GARLIC "SOUBISE"
MUSHROOM EMULSION



CHEF'S CHEESE SELECTIONS
(SUPPLEMENTAL CHARGE - 3, 5 OR 7 CHEESES FOR \$15, \$23 OR \$28)



MIDNIGHT CHOCOLATE WRAPPED EQUATORIALE MOUSSE
ARROWOOD LATE HARVEST RIESLING SHERBET
STRAWBERRY POMEGRANATE CAVIAR
MARBLLED WHITE AND DARK CHOCOLATES

Chef de Cuisine – Andrew Cain, Executive Chef – Bruno Tison

\$195.00 per person excluding tax and gratuity
Vegetarian options available. Seating times available from 7:00-9:30 pm.

Entertainment

Complimentary Midnight Toast

For reservations or additional information please phone 707-939-2415