

New Year's Eve

AMUSE BOUCHE

Black Eye Pea Caviar

SOUP

Lobster Bisque w/ Blue Crab

Sunchoice & Leek Veloute' w/ Crème Fraiche

APPETIZER

Aubergine Napoleon- Crab & Goat Cheese, Eggplant & Buerre
Rogue

Mushroom Tart- Wild Mushroom, Phyllo, Whole Grain Mustard &
Herbs

Beef Canape'- Rare Beef, Horseradish, Cocoa Nibs & Blue
Cheese

SALAD

Chopped- Greens Buttermilk & Herbs, Bacon, Tomatoes,
Cucumber, Carrot & Fried Onions

Roasted Beet- Goat Cheese, Brown Butter Vinaigrette, Boston
Bibb & Walnuts

ENTRÉE

Beef Tournedos & Lobster w/ Prosciutto & Asparagus, Pommés
Puree & Lobster Hollandaise

Sourdough Grouper En Croute' inted Pea Risotto &
Roasted Root Butter

Chicken Breast Roulade w/ Goat Cheese, Tomato Concasse,
Spinach & Natural Jus

Chianti Poached Vermicelli w/ Stir Fried Asian Vegetables, Baby
Bok Choy & House Thai Chile Sauce

Lamb Ragoute W/ Fresh Pappardelle

DESSERT

Chocolate Aztec Mousse- South American Spices, Cinnamon Anglaise

Crème Caramel- Anise & Compressed Strawberry

