



**NEW YEARS' EVE
THREE-COURSE DINNER MENU
THURSDAY, DECEMBER 31ST, 2009**

FIRST COURSE

Seafood Bisque

Lobster, Lump Crabmeat, Sweet Sherry

Foie Gras Brulée

Port Roasted Figs, Blackberries

Hand Cut Kobe Tartar

Chopped Onions, Capers, Shaved Reggiano, Poached Quail Egg

Arugula Salad

Heirloom Tomatoes, Hearts of Palm, Grilled Artichokes, Gorgonzola Cheese, Basil Garden Vinaigrette

Seafood Tasting

Shrimp, Lump Crabmeat, Oysters, Cocktail Sauce, Minuette

Caesar Salad

Herb Croutons, Kalamata Olives, Anchovies, Reggiano

ENTRÉES

Surf and Turf

Garlic and Herb Mashed Potatoes, Asparagus, Drawn Butter

Tomahawk Chop

Lump Crab Loaded Steak Fries, Broccoli Rabe, Red Pepper Bacon Béarnaise

Dry-Aged Bone in Strip Au Poivre

Herb Pomme Frites, Sautéed Asparagus, Peppercorn Cream

Roasted Chilean Sea Bass

Gnocchi, Pancetta, Swiss Chard, Warm Sweet Pea Broth, Truffle Essence

Herb Butter Crusted Rack of Lamb

Shepard's Pie, Root Vegetables, Escarole, Lamb Jus

Duck

Sliced Breast, Foie Gras, Wild Rice, Candied Butternut Squash, Apple Cider Syrup

DESSERTS

Warm Brioche French Toast

Vermont Maple, Candied Pecan Ice Cream

Bittersweet Chocolate Mouse Cake

Warm Chocolate Sauce, Whip Cream, Berries

Panna Cotta

Strawberry Balsamic, Lemon Grass Ginger, Lime, Crispy Almond Tuile

Key Lime Pie

Gram Cracker Crust, Berry Sauce