

New Years Eve

2009

1st Course

Crispy Pork Confit Salad

Frisée, caramelized onions, dried mission figs, Serrano ham and balsamic reduction

Lobster Risotto

Creamy Parmesan risotto, asparagus, and lemon confit finished with a drizzle of tarragon oil

2nd Course

Crispy Skin Duck Breast

White bean ragout, braised Swiss chard, bacon lardons and caramelized apples

Pan Seared Scallops

House made butternut squash raviolis, pecans and sage brown butter sauce

Cold Smoked Beef Tenderloin Fillet

Braised short rib, parsnip purée, leek fondue, twice fried potatoes and caramelized shallot sauce

Dessert

Mocha Crème Brûlée

With freshly fried Churros

Chèvre Cheese Cake

Candied walnuts, thyme infused honey