

New Year's Eve 2008

Appetizer - Choice of

Lobster Ginger Coconut Bisque

Pan Seared Maryland Crab Cake
Mache & Radish Salad, Caper Scallion
Remoulade

Steamed Little Neck Clams
One Dozen Simmered in Light Tomato
Broth

Classic Caesar Salad
Polenta Croutons, Shaved Reggiano
Parmesan

Fresh Bufala Mozzarella
Red & Yellow Beefsteak Tomato Tower,
Garden Basil Oil, Balsamic Reduction

Baby Arugula Salad
Sautéed Wild Mushrooms, Pan Rustica &
Herbed Goat Cheese, White Truffle Balsamic
Vinaigrette

Beef Carpaccio
Served with Arugula & Parmesan Shavings,
Black Olive Tapenade, Scallion Puree

Entrée - Choice of

Basil Pesto Coated Bronzino Filet
Mediterranean Sea Bass over Spaghetti
Squash & Prosciutto Crisps, Chardonnay
Wine

Grilled Filet Mignon
Sautéed Spinach & Salt Roasted Fingerling
Potato Smash, Stilton Port Wine

Bucatini Pasta Pomodoro
Sautéed Prosciutto Strips & Onion, Fresh
Plum Tomato & Basil

Herb Roasted Chicken Breast
Madeira Glazed Spinach & Bacon Whipped
Potatoes, Fresh Thyme Sauce

Pepper Seared Yellow Fin Tuna
Served Over warm Lentil Topped with
Crispy Foie Gras, Soy Reduction

Macadamia Nut Crusted Scottish
Salmon
Roasted Asparagus Risotto, Saffron Sauce,
Aged Balsamic Syrup

Succulent Beef Short Ribs
Roasted Garlic Mashed Potato, Sautéed
Spinach, Crispy Onions, Natural Jus

Dessert - Choice of

Warm Chocolate Cake
Vanilla Gelato & Berries

Tahitian Vanilla Bean Crème Brulee
Vanilla Bean Mascarpone Cheesecake

Spiced Merlot Poached Pear
Served with Vanilla Gelato & Black Mission
Figs

Baked Banana Nut Bread Pudding
Rum Raisin Gelato

\$90 Per Person Plus 7% Tax & 20% Gratuity

Sample Menu - Items & Preparations Subject to Change