



New Years Eve Dinner

Saturday, December 31, 2011

First course choice:

ENDIVE SALAD

roasted beets, clementines & hazelnut goat cheese fritter

BUTTERNUT SQUASH SOUP

with foie gras toast

Second course choice:

SMOKED TROUT RILLETTE

with horseradish crème fraiche

MAINE LOBSTER "MAC & CHEESE"

Second course choice:

BBQ DUCK CONFIT CREPE

with cherries & arugula

Third course choice:

BACON WRAPPED PHEASANT BREAST

with chestnut porcini stuffing, caramelized brussel sprouts

PRIME BEEF TENDERLOIN AU POIVRE

with fingerling potatoes and chanterelles

PAN ROASTED HALIBUT

with chermoula, saffron rice, black olive vinaigrette & confit tomato

MAPLE GLAZED PAIN PERDU

with cinnamon & blueberry jam

Fourth course choice:

CHOCOLATE PARFAIT

with caramel Chantilly & raspberry filling

wine pairings optional