



New Year's Dinner 2009

Starters

Duxelled Forest Mushrooms in Pastry
With Truffle Cream and Port Syrup

North Atlantic Lobster Bisque with Amontillado Sherry

Arugula, Endive, and Radicchio Salad
With Yellow Tomatoes, Candied Walnuts, Point Reyes Blue Cheese Crumbles, and a Rhubarb/Lemon Vinaigrette

Choice of:

Roasted Eggplant and Yukon Gold Potato Gratin
Individual Casserole layered with Mushrooms, Tomatoes, Pecorino and Manchego Cheeses

Roast Quail with Figs
Locally Farm Raised Birds served with a Pancetta/Pistachio Bread Stuffing and Black Mission Fig Glaze

Grilled Steelhead Trout
A Boneless Filet, Charcoal Grilled and Served with a Roasted Apple Glaze, Applewood Bacon Risotto

Divers' Sea Scallops
Pan Seared, Finished with a Light Red Curry Coconut Cream and Roasted Gingered Sweet Potatoes

Beef Tenderloin
Pan Roasted, Finished with a Barolo Wine/Balsamic Reduction, Black Olive Tapenade, and Roasted Garlic Mashed Potatoes

Dessert

Warm Chocolate Cappuccino Pudding Cake with Cherries Jubilee and Frozen Vanilla Yogurt

Happy New Year!
To celebrate the evening, please enjoy a complimentary glass of champagne with your dinner as a toast from us.