

New Year's Eve 2008

Prixé Fix Menu

1st Course

Maine lobster cream soup

2nd Course

Choose one

Endive, mango, apple , pine nut and roquefort salad with honey-citrus vinaigrette

Roasted red beet salad with anjou pear, walnut , vermont goat cheese and pomegranate vinaigrette

Calf`s sweet breads ragout fin au gratin

Shrimp and avocado cocktail

Goose liver pate` with pear confit ,cornichons and toast points

Beef tartar with egg yolk, onion, caper, cornichon, fine herbs, cayenne pepper and grilled baquette



3rd Course

Grilled marinated quail with balsamic-pine apple sauce, fingerling potato and brussel sprout

Pan seared mallard duck breast with tart cherry-port wine sauce baby spinach and potato au gratin

Lobster-salmon and scallop cakes with saffron beurre blanc, pencil asparagus and basmati rice

Pan seared lamb tenderloin filet with wild mushroom sauce, mashed potato and haricot verts

Grilled Chilean sea bass with tomato-fennel sauce, lemon risotto and baby spinach

Pan seared black angus filet mignon w/ roquefort butter, home made french fries and haricot verts

60 \$ PER PERSON DESSERT & COFFEE & TEA INCLUDED
TAX & TIPS EXTRA