



**Passed Hors
d'oeuvres**
Tarte Flambée
Smoked Norwegian
Salmon, Chilled
Shrimp
Kumamoto Oysters



**Australian Lamb
Carpaccio**
foie gras torchon,
pomegranate chutney,
brioche toast




**Lightly Cold Smoked
New Bedford
Sea Scallops**
warm sweet chili
marinated
hon-shimeji mushroom
salad



**Sparkling Wine
Dessert
Coffee**

2010 New Year's Eve



**White Ocean Fish
T.B.A, (subject to
availability)**
red lentil-fennel stew,
olive melange, herbs



**Seared Yellowfin
Tuna**
crispy pork belly,
fried Brussels
sprouts, whole grain
mustard



**Wood Fire Grilled
Minnesota Elk**
prosciutto wrapped Nova
Scotia lobster, truffled
mashed potatoes,
zinfandel glaze



**Pan Roasted La Belle
Farm Foie Gras**
homemade duck pastrami,
apples three ways,
pink peppercorn brittle

**Friday, December 31 • Eight Course Dinner • Sparkling Wine
6:30 Arrival for Cocktails and Hors d'oeuvres**

This menu is subject to minor changes with regard to the availability of some items.

Unfortunately, the special nature of this event prevents us from making substitutions on this menu.

More Information and Reservations

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