



New Year's Eve 2012

Choice of Appetizer

Fresh Smoked Salmon

Potato parsnip pancake, capered sour cream, Caviar.

Toasted Almond Crusted Brie

Served with fresh grapes, our chef's roasted garlic spread, and Crostini.

Jumbo Shrimp Cocktail

Watercress, fresh mint salad, lemon vinaigrette.

Second Course

Mesclun Greens with Pomegranate Vinaigrette

Tossed with toasted almonds and herbed goat cheese.

Third Course

Homemade Lemon Sorbet

with fresh strawberries and mint.

Choice of Entrée

Aged Black Angus Filet Mignon and Brazilian Lobster Tail

Red wine sauce, Truffle butter, roasted new potatoes, sautéed baby vegetables.

Oven Roasted Prime Rib of Beef Au jus and Brazilian Lobster Tail

Fresh horseradish au jus, Truffle butter, roasted new potatoes, sautéed baby vegetables.

Herb-Roasted New Zealand Rack of Lamb

Garlic mashed Yukon gold potatoes, asparagus, fresh herb au jus.

Potato-Crusted Chilean Sea Bass

Haricot vert, savory lobster reduction.

Fifth Course

Dessert Trilogy

Chocolate covered cream filled profiteroles, poached pears with ginger-raspberry sauce, and dark chocolate Paté.

Champagne Selections

Moët & Chandon • White Star • Épernay, France

Veuve Clicot • Rosé • Reims, France

Dom Perignon • Épernay, France

Perrier-Jouet • Grand Brut • Épernay, France

Veuve Clicot • Yellow Label • Reims, France

Wycliff • Brut • California, USA

Moët & Chandon • White Star, Split 375 • France

Perrier-Jouet • Grand Brut, Split 187 • France

Champagne selections are not included in the prix fixe menu above

Please note: A service charge of 18 percent will be added to all tables