



New Years Eve

Thursday, December 31, 2009
Seatings at 5:30, 6 and 6:15 p.m.

\$ 75 per person (tax, beverages and gratuity not included)

First Course

choice of...

Macadamia Truffle Crusted Diver Scallops and Baja Prawn

Watercress Pearls, Pain D' Epices, Chive Sprouts, El Dorado Black Muscat Jus

Virginia Bobwhite Quail Galantine

Preserved Fig Compote, Haricot Vert, Peppered Brioche, Star Anise Vincotto Dressing

King Oyster Mushroom Bisque

*Espelette Chèvre Puff, Heirloom Bacon Crisp, Apricot Sage Biscotti
Grant Burge 10 Year Old Tawny Port Essence*

Main Course

choice of...

Pistachio Butter Basted Lobster Tail

Sweet Corn Fennel Risotto, Artichoke, Yucatan Duck Sausage, Saffron Tangello Emulsion

Tasmanian Salmon Trout Confit in Olive Oil

Saffron Leek, Basil Sprouts, Smoked Almonds, Purple Cauliflower Mousseline

Brandt Farms Beef Filet Mignon

Wasabi Potato, Red Plum Marmalade, Eggplant, Hitachino Red Ale Reduction

Dessert

Trilogy

*Toffee Liqueur Pot de Crème
Morello Cherry Ice in Cardamom Sugar Cone
Hazelnut Gianduja Croquant*