



New Years Eve

Tuesday, December 31, 2009
Seatings at 8:30, 8:45 and 9 p.m.

\$ 125 per person (tax, beverages and gratuity not included)

Dinner

Maine Lobster Trilogy

Vanilla Scented Medallion, Sweet Corn Corail Brûlée, Fennel Pollen Shooter, Ginger Caviar

King Oyster Mushroom Bisque

Espelette Chèvre Puff, Heirloom Bacon Crisp, Apricot Sage Biscotti

Grant Burge 10 Year Old Tawny Port Essence

Tasmanian Salmon Trout Confit in Olive Oil

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

Brandt Farms Beef Filet Mignon

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

Trilogy

Toffee Liqueur Pot de Crème

Morello Cherry Ice in Cardamom Sugar Cone

Hazelnut Gianduja Croquant

Mignardises

Green Fairy Chocolate Truffles

Aromatic Cacao Dust