

New Year's Eve

Friday, December 31, 2010

First Seating

5:30, 6:00, 6:15 p.m.

Three-Courses \$75 per person

First Course

Choice of...

Pain D'Epices Crusted Diver Scallop and Foie Rossini

Salsify Timbale, Crabapple, Panettone, Angelica Reduction

Santa Barbara Wild Spotted Prawn Bisque

Pine Nut Salpicon, Madras Curry Corn Puff, Maple Bacon Foam

Cypress Grove Fromage Blanc Porcini Brûlée

Organic Greens, Pecan Brittle, Poached Pear, Ambrosante Dressing

Main Course

Choice of...

Hand Churned Absinthe Butter Basted Lobster Tail

Saffron Leek Risotto, Merguez, Pickled Carica, Buddha Hand Emulsion

Chanterelles Chervil Crusted Butterfish

Buttercup Tian, Beluga Lentils, Pancetta, Micro Fennel, Black Truffle Amaro Essence

Brandt Farms Center Cut Filet Mignon

Smoked Almond Boniato, Blueberry Shallot Jam, Chilhuacle Pepper Sauce

Dessert

Trilogy

Cacao Nib Chocolate Pot de Crème

Pistachio Halvah Gelato in Sesame Cone

Calvados Julian Apple Fondant

Second Seating

8:30, 8:45, 9:00 p.m.

Five-Courses \$125 per person

Live music and champagne toast at midnight

Le Diner

Pain D'Epices Crusted Diver Scallop and Foie Rossini

Salsify Timbale, Pickled Crabapple, Petite Brioche Crisp, Sauterne Reduction

Santa Barbara Wild Spotted Prawn Bisque

Pine Nut Salpicon, Madras Curry Corn Puff, Maple Bacon Foam

Chanterelles Chervil Crusted Butterfish

Butternut Beluga Lentils, Pancetta, Micro Fennel, Black Truffle Amaro Essence

Brandt Farms Center Cut Filet Mignon

Smoked Almond Boniato, Blueberry Shallot Jam, Chilhuacle Pepper Sauce

"Trilogy"

Cacao Nib Chocolate Pot de Crème

Pistachio Halvah Gelato in Sesame Cone

Calvados Julian Apple Fondant

Macaroon Mignardises

Tupelo Yuzu

Pomegranate Açai

** Applicable sales tax not included.*



The Marine Room

ELEGANT DINING ON THE SURF

(858) 459-7222

MarineRoom.com

