

New Year's Eve 2012

\$65.00 per person*

Amuse Bouche

Smoked Salmon Blini with Horseradish Creme Fraiche

Appetizers

Poached Gulf Shrimp and Jumbo Lump Crab Remoulade on Butter Lettuce

Imported Cheese and Charcuterie Pallet for One

Filet of Prime Beef Carpaccio with Dijon, Fried Capers, and Reggiano Parmesan

Flash Fried Oysters Bordelaise with a Garlic Butter Sauce

Rare Seared Yellow Fin Tuna on Asian Pickled Cucumber Julienne

Choose one Soup or Salad

Spicy Tomato Bisque with a Brie Grilled Cheese Bite

Hearts of Romaine Salad with Caesar Dressing and Reggiano Parmesan

Fresh Baby Spinach and Asian Pear Salad with Bacon, Pecans & Blueberry Balsamic Dressing

Classic Iceberg Wedge with Blue Cheese Crumbles, Bacon and Chopped Tomatoes

Choose one Entree

8oz Prime Barrel Cut Filet of Beef with Garlic Mashed Potatoes and Asparagus

Chilean Sea Bass with an Orange Ale Sauce, Fresh Leeks, Corn, Spinach and Tomatoes

French Vinegar Chicken with Fresh Leeks, and Gape Tomatoes in a Tarragon Vinegar Cream

Herb Roasted, Premium Rack of Australian Lamb with a Delicate Apricot Glaze

Seared, Dry Pack Diver Scallops with Truffled Potatoes and White Asparagus

Filet Medallions Oscar ~with Lump Crab, Asparagus, Potato Cake and Sauce Bernaise

Jumbo, Butter Poached, Cold Water Lobster Tail with Haricot Verts and Garlic Mashed Potatoes

Digestif & Dessert

Chocolate Covered Strawberry & Glass of Champagne

Individual Chocolate Fudge Cake, Key Lime Cake or Chocolate Peanut Butter Cake

*Total does not include tax or gratuity

Thank you for your patronage. We wish you and yours a healthy and prosperous New Year