



NEW YEAR'S EVE 2009

PRIX FIXE MENU \$85 PER PERSON
WINE PAIRING – ADDITIONAL \$40 PER PERSON

AMUSE

Raw Penn Cove Select Oyster

Champagne Mignonette

or

Baked Penn Cove Select Oyster

Bacon, Tarragon, Mascarpone

FIRST COURSE

Baby Beet & Chèvre

Watercress, Frisée, Walnut Vinaigrette

or

Roasted Grape & Arugula

Manchego, Sherry Vinaigrette

SECOND COURSE

Butternut Squash Soup

Balsamic Reduction, Fried Sage

or

Sausage & Lentil Soup

Fresh Herbs

THIRD COURSE

Seared Scallops

Sweet Potato Angolotti, Mâche,
Winter Spiced Beurre Blanc

or

Duck Confit Crepinette

Mascarpone Risotto, Beet Greens,
Brown Sugar & Mustard Sauce

FOURTH COURSE

Poached Maine Lobster Tail

Stewed Greens, Roasted Lobster Cream

or

American Kobe Tenderloin

Fingerling Potatoes, Bacon, Green Beans, Demi

FIFTH COURSE

Chocolate Mousse

Sweet Whip, Fresh Berries

or

Buttermilk Panna Cotta

Bourbon Cherries, Sweet Ricotta

Chef Scott Lents

* Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness