



## New Year's Eve 2011 Dinner Menu

*Our chef's special creations for your special night!*

### Starters

<b>Steamed Artichoke</b>	<b>\$9</b>	<b>Seafood Fritto Misto</b>	<b>\$13</b>
clarified butter, raspberry vinaigrette, lemon-caper aioli		calamari, shrimp, bay scallops, lemon-basil aioli, classic cocktail sauce	
<b>Roasted Garlic</b>	<b>\$8</b>	<b>Soy Glazed Baby Back Ribs</b>	<b>\$10</b>
montrachet goat cheese, roasted red peppers, over-roasted olives, grilled baguette		miso-sesame cabbage slaw	
<b>Cheese Plate</b>	<b>\$12</b>	<b>Salmon Latkes</b>	<b>\$12</b>
assorted cheeses with garnishes		cured salmon served on potato latkes topped with creme fraiche and caviar	

**Seared Ahi Tuna**  
 artichoke pesto, citrus-black olive  
 tapenade, oven dried tomatoes, crostinis

**Chop Chop Salad**  
 roasted beets, butternut squash, garbanzo  
 beans, oven dried grape tomatoes, dried  
 cranberries, toasted pistachio, sweet  
 potato chips, arugula, lemon-parmesan  
 vinaigrette

### Salads & Soups

**Caesar Salad**  
 romaine, white anchovy, tocaccia  
 horseradish, mashed potatoes, grilled  
 asparagus, port wine demi-glace

**Pear & Blue Cheese Salad**  
 arugula, mixed greens, endive, candied  
 walnuts, champagne-honey vinaigrette

**Rack of Lamb**  
 served with roasted mushroom pommes  
 anna, baby carrots, mint horseradish jelly

<b>French Onion Soup</b>	<b>\$6</b>
crostinis and gruyere	
<b>Lobster Bisque</b>	<b>\$10</b>

### Entrees

**Veal Piccata**  
 herb gnocchi, fresh spinach, roasted roma  
 tomato, pine nuts, parmesan cheese

**Prosciutto Wrapped Scallops**  
 fingerling potatoes, haricot vert,  
 charcutiere sauce

**Pan Roasted Free-Range Chicken**  
 sweet potato polenta, broccolini, balsamic  
 pan sauce

<b>Grilled Beef Tenderloin</b>	<b>\$32</b>	<b>Red Chile Smoked Duck Breast</b>	<b>\$26</b>
broton, gratin parmesan cheese		roasted root vegetables, fig-sherry pan sauce	
<b>Pear &amp; Blue Cheese Salad</b>	<b>\$8</b>	<b>Bouillabaisse</b>	<b>\$32</b>
<b>Rack of Lamb</b>	<b>\$29</b>	white fish, mussels, clams shrimp in fennel orange saffron fish broth	
arugula, mixed greens, endive, candied walnuts, champagne-honey vinaigrette		<b>Pumpkin Ravioli</b>	<b>\$23</b>
roasted in olive oil, pan seared and served with roasted mushroom pommes anna, baby carrots, mint horseradish jelly		butternut squash-spinach ricotta filling, sage-brown butter sauce, roma tomato, pecorino, hazelnuts	
<b>Veal Piccata</b>	<b>\$28</b>	<b>Grilled Salmon</b>	<b>\$29</b>
herb gnocchi, fresh spinach, roasted roma tomato, pine nuts, parmesan cheese		with truffle potato gratin, braised swiss chard, blackberry champagne gelee and foie gras mousee	
<b>Prosciutto Wrapped Scallops</b>	<b>\$29</b>	<b>Crab Stuffed Sole</b>	<b>\$24</b>
fingerling potatoes, haricot vert, charcutiere sauce		pan roasted, with saffron risotto, yellow squash, fine herbes buerre blanc	