

# New Years Eve 2007

## Amuse Bouche

Tomato, Basil, and Brie Canapé with Prosciutto

## First Course Selections

### Pan Seared Sea Scallops

With Chinese black rice (with pecans), spinach, tomatoes, and Champagne-orange tarragon butter

### Fricassee of Smoked Duck Breast and Mushrooms topped with Boursin Cheese

with green tea soba noodles, spinach, and basil – ginger broth

**Venison Ravioli** with tomatoes, leeks, and red wine jus

### Tuna Tartar

garnished with ginger, Wakame, and wasabi. Served with wonton crisps

## Soup or Salad

**Cream of Butternut Squash Soup** garnished with truffles and julienne vegetables

**Mixed greens and Arugula Salad** with grilled apples, spiced walnuts & pecans, cornbread croutons and raspberry - balsamic vinaigrette choice of blue or goat cheese

## Entrée Selections

### Roasted Australian Lamb Chops with Pistachio Crust and Goat Cheese

Served with garlic mashed potatoes, spaghetti vegetables, spinach, green beans and natural jus

### Sautéed Pheasant Breast

Served with mashed sweet potatoes, braised red cabbage, green beans, caramelized apples, broccolini, green beans, spinach, and Parmesan - sage cream

### Grilled Grouper with Seared Tomatoes and Portabello Mushroom

served with Chinese black rice (with pecans), spaghetti vegetables and Lemon – Basil vinaigrette

### Grilled Beef Strip Steak or New Zealand Venison Short Loin

Topped with Mushrooms served with Swiss cheeses & bacon roasted potatoes, grilled asparagus, spinach, and herbed peppercorn sauce

## Dessert Selections

**Crème Brulee** with bittersweet chocolate

**Cheese Plate:** Humbolt Fog (goat), Point Reyes Farmhouse Blue, & Mimolette (French cow's milk) Served with honey roasted almonds, apricot-fig-strawberry compote & flat bread

### Lemon sorbet topped with blackberries and strawberries

Drizzled with Crème de Cassis

**Fresh berries & Fruit** splashed with Grande Marnier & topped whipped cream

### Whisky Pecan Cake

Chocolate and pumpkin cake layered with bittersweet chocolate mousse.  
Served with Lingonberry crème anglaise

### Lemon – Pear Cheese Cake Topped with Macadamia

Served with raspberry coulis