

New Years Eve 2008

Menu information

- **Four Courses \$85 (plus tax and gratuity)**
 - **Music with The Singing Bananas**
 - **Glass of Sparkling Wine**
 - **Party Favors**

Two Seatings

First seating 6:00 – 7:00 pm (15 minute increments)

Second seating 9:00 – 10:00 pm (15 minute increments)

Menu (subject to change depending on availability)

First Course Selections

Duck Liver & Country Pâté Combination with traditional garnish

Pan Roasted Sea Scallop Wrapped in Bacon
with Chinese black rice, spinach, tomatoes, & orange - tarragon butter

Grilled Pheasant-Apple Sausage
Served with herbed dumpling pasta, braised red cabbage, pine nuts and port reduction

Grilled Asparagus, Portabello, Prosciutto, and Polenta
with fresh mozzarella and Sage Cream

Soup or Salad

Lobster - Crayfish Bisque with Crème fraîche

Mixed greens and Arugula Salad
with apples, Point Reyes Farmhouse Blue, spiced pecans, and raspberry - Balsamic vinaigrette

Entrée Selections

Pistachio Crusted Lamb Chops
Served with garlic mashed potatoes butternut squash, spaghetti vegetables, green beans, and a duo of sauces: roasted tomatillo and honey-lime sauces

Pan Seared Mesquite Smoked Duck Breast topped with Boursin Cheese
with green tea soba noodles tossed with spinach, arugula, green beans and basil - ginger broth

Grilled Swordfish with Herbs and Pink Peppercorns,
Served with spinach, tomatoes, spaghetti vegetables, and red pepper butter sauce

Grilled Herb & Pepper Crusted Beef Tenderloin and Short ribs
with Caramelized Onions and Truffle Butter
Served with, green beans, portabellos & Porcini - peppercorn sauce

Grilled Venison with Chestnuts & Sautéed Apples
served with garlic mashed potatoes, mushrooms, grilled asparagus
& herbed peppercorn sauce

Dessert Selections

Pumpkin Crème Brulée with chocolate truffles

Cheese Plate: Cheese Plate
Irish Porter, Boucheron, and Point Reyes Farmhouse Blue
Served with fruit compote, candied nuts and flat bread

Fresh berries & Fruit with vanilla ice cream splashed with Grande Marnier

Chocolate Symphony Cake