New Year’s Eve 2014-2015
1st Seating (5-7pm reservation times; out by 8:30pm)
$65 per person (tax & gratuity are not included)

Duck Confit Risotto
Caramelized Onion, Mushroom Blend, Veal Stock, Cream, Grana Padano

Sesame Seared Hamachi Sashimi
Wasabi Honey Vinaigrette, Blonde Frisée, Spicy Edamame, Pea Sprouts

Baby Organic Spring Mix
Baby Heirloom Tomato, Goat Cheese, Toasted Pine Nuts, Sweet Basil Vinaigrette

Veal Osso Bucco
Gremolata, Carrot, Onion, Celery, Red Wine, Demi-Glace, Saffron Risotto

Jidori All Natural Chicken
Caperberry, Kalamata Olive, Arbol Velouté, Tempura Battered Yukon Gold, Haricots Verts

Filet Mignon
Garlic Mashed Potatoes, Asparagus, Spinach, Red Wine Reduction, Maytag Blue Cheese

Tamarind-Chile Glazed King Salmon
Thyme Garlic Roasted Potatoes, Sautéed Broccolini, Lemon Caper Sauce

White Chocolate Cheesecake
Oreo Cookie Crust, Vanilla Sauce

Espresso Mousse
Whipped Cream, Spun Sugar
New Year’s Eve 2014-2015
Second Seating (8-10pm reservation times; stay until close)
$120 per person (includes “Beau Joie” Champagne Midnight Toast, party favors and Larry Fresch Quartet’s Live Entertainment)
Note: tax & gratuity are not included

Menu

**Duck Confit Risotto**
Caramelized Onion, Exotic Mushroom, Veal Stock, Cream, Grana Padano

**Beef Tartare**
Garlic, Shallot, Caper, Anchovy, Dijon, Crostini, White Truffle Oil

**Sesame Seared Hamachi Sashimi**
Wasabi Honey Vinaigrette, Blonde Frisée, Spicy Edamame, Pea Sprouts

**Lobster Salad**
Cold Water Lobster, Avocado, Haricots Verts, Spring Mix & Mache Blend, Balsamic Chive Dressing

**Beet Tartare**
Belgium Endive, Orange Zest, Aged Balsamic, Goat Cheese

**Baby Organic Spring Mix**
Baby Heirloom Tomato, Goat Cheese, Toasted Pine Nuts, Sweet Basil Vinaigrette

**Cream of Mushroom**
Crispy Mushroom Garnish

**Tamarind-Chile Glazed King Salmon**
Thyme Garlic Roasted Potatoes, Sautéed Broccolini, Lemon Caper Sauce

**Veal Osso Bucco**
Gremolata, Carrot, Onion, Celery, Red Wine, Demi-Glace, Saffron Risotto

**Jidori All Natural Chicken**
Caperberry, Garlic Cloves, Kalamata Olive, Arbol Velouté, Tempura Battered Yukon Gold, Haricots Verts

**Filet Mignon**
Garlic Mashed Potatoes, Asparagus, Spinach, Red Wine Reduction, Maytag Blue Cheese

**Baked Chilean Seabass**
Exotic Mushroom-Asparagus Risotto, White Truffle, Concord Grape Reduction

**White Chocolate Cheesecake**
Oreo Cookie Crust, Vanilla Sauce

**Espresso Mousse**
Whipped Cream, Spun Sugar