

New Years Eve Menu 2014
Create your **OWN** Menu \$79

First Appetizer

Pumpkin Lobster Bisque
Wild Mushroom Cappuccino
Colorful House Salad

Second Appetizer

Mouillard Duck Ballotine, Cranberry Grain Mustard Relish
Buckwheat Blinis with white American Caviar
Pan Fried Foie Gras, Marsala Reduction, Brown Sugar Glazed Apple Slices
Wild Mushroom Truffle Ravioli, Verjus Reduction

Palate Cleanser

Red Beet Sorbet

Entrees

Beef Filet Tournedos

(Beef Filet Tournedos, over sautéed Asian Pear, Foie Gras topped, Huckleberry black Truffle Emulsion)

Piedmontese Flat Iron Steak, Char Grilled
Bone Marrow Butter, sautéed Tomatoes, and Roasted Potatoes

Pheasant Breast and Prosecco - Truffle Risotto

“Schnitzel Charivari”

Schnitzel rolled with Foie Gras, Baked and served with Wild Cranberry Sauce

Lobster and Salmon Filets served on a bed of Riesling Sauerkraut,
Riesling reduction and steamed Parsley Potatoes

Sautéed John Dory (Saint Pierre),
Mustard Dill Beurre Blanc Sauce, Quinotto

Grilled Organic Tofu Steak, Wild Mushroom Coconut ala crème, Quinotto

Dessert

Lemon Crème Brule Tart
Apple Strudel with Vanilla Sauce
Swiss Chocolate Hazelnut Tart
Cranberry Cobbler with Ginger Bread Ice cream