

New Years Eve

Friday, December 31, 2010

Amuse Bouche

- Smoked Salmon with Cucumber and Mint·
- Deviled Quail's Egg with Caviar·

First Course

(Please Choose One)

- Shrimp Cocktail·
- Fanny Bay Oysters on the Half Shell·
- Baked Shrimp Gabi·
- Escargots de Bourgogne in Pastry·

Second Course

(Please Choose One)

- Lobster Bisque with Pomme Puree & Chives·
- Salad Maison with Olive Spread & Goat Cheese Crouton·

Third Course

(Please Choose One)

- Filet Mignon with Merlot Butter·
- Prime New York Steak, Bordelaise, Caramelized Onions·
- Steak Frites, Choice of Sauce: Classique, Au Poivre, Roquefort·
- Sautéed Halibut, Champagne-Crayfish Sauce, Potato & Shallot Gratin·
- Herb Roast Chicken, Wild & Tamed Mushrooms, Bacon, Garlic·

Fourth Course

(Please Choose One)

- Crème Brulée·
- Chocolate Mousse·
- Apricot & White Chocolate Bread Pudding·
- Sorbet of Passionfruit & Chocolate·

\$110.00 Per Person

Sales Tax And Gratuity Not Included
(18% Gratuity Added To All Parties)