

New Year's Eve 2009

New Years Eve Gala Dinner Menu 2009

\$120 per person (Tax & Gratuity not included)

Complimentary Glass of Wine with Dinner & Mid-Night Champagne Toast

Live Entertainment from 9-pm to 1 am

SALAD

Spinach Salad with Warm Bacon Dressing
(With chopped boiled eggs, and organic tear drop tomatoes)

Fresh Mozzarella, Tomato and Basil
(With Extra Virgin Olive Oil and Balsamic Glaze)

APPETIZERS

Lobster Bisque
(Topped With Sautéed Sweet Lobster Meat, and Drizzle of Dry Sack Sherry)

Smoked Salmon
(Complimentary Accents, of Capers, Dill Crème Fraiche, and Focaccia Chips)

Shrimp Cocktail
(With House Made Zesty Cocktail Sauce)

Wagyu Beef Carpaccio
(Garnished with Fresh Organic Sprouts)

Lemon and Mango Sorbet Duo

ENTREES

Dry Aged Steak au Poivre
(With Cognac Sauce, and Grilled Asparagus)

OR

Seared Glazed Salmon
(With Vegetable Medley of Haricot Vert, and Cipollini Onions)

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OR

Roasted Chicken Breast

(With Winter Blend Wild Rice, Cranberry Sauce, and Grilled Asparagus)

Or

Penne Pasta

(Sautéed Winter Vegetables with Penne in Home Made Roasted Tomato Sauce)

DESSERTS

New Years Chocolate Mousse Delight

OR

Fresh Fruit Plate