



New Year's Eve Menu 2009

first course

Chestnut Apple Soup

Roasted Chestnuts, Granny Smith Apples

Lobster Tempura

*Persimmon, Hearts of Palm,
Honey Sambal Sauce*

Steak Tartare

Endive, Brioche Crouton, Fried Capers

salad

Caesar Wedge

*Romaine Hearts with Focaccia Croutons,
House made Caesar Dressing*

Watercress and Endive

*Great Hill Blue Cheese, Walnuts, Apple
Vinaigrette*

Baby Greens

*Oven Dried Tomatoes, Fingerling
Potato Crisps with Red Wine Vinaigrette*

pasta

Spinach and Ricotta Agnolotti

Basil Butter Sauce, English Peas

Braised Pheasant Pappardelle

*Pheasant Braise, Wild Forest Mushrooms,
Truffle Oil*

Seafood Tagliolini

*Clams, Prawns, Calamari with Tomato,
Garlic, Pepper and Herbs*

entrées

Roasted Pork Tenderloin

*Roasted Root Vegetables, Parisienne Potatoes
with Parsley Butter, Braised Swiss Chard and
a Wild Mushroom Infused Demi-Glace*

Seared Cod

*Green Cauliflower, Broccolini, and Lentil with
a Leek Cream Sauce and Fried Parsnips*

Beef Tenderloin

*Brandt Farms Organic Tenderloin, Potato
Puree, Braised Rainbow Swiss Chard and
Périgeux Sauce*

All Natural Stuffed Statler Chicken

*Pancetta wrapped and Stuffed with Lobster
Mousse, Pan Roasted with Caramelized
Onion Risotto, Wilted Spinach and Arugula*

perfect ending

Artisanal Cheese Plate

Traditional Accompaniments

Warm Chocolate Chip Cookies

Vanilla Malted Milk Shake

Traditional Strawberry Shortcake

*Warm Buttermilk Biscuit, House made
Whipped Cream, Strawberries*

Selection of Ice Cream or Sorbet

\$85 per person

5 Course Menu Includes Champagne Toast

Executive Chef James Tierney

