



## 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

