

New Year's Eve

December 31, 2008

Sunchoke Veloute
Siberian Sturgeon Caviar, Blood Orange, Watercress

Diebolt-Vallois Blanc de Blancs, Brut Grand Cru à Cramant

Chef's Selection of Sushi and Sashimi

Or

Chilled Lobster Salad
Avocado, Yuzu Kosho, Tangerine Lace

Or

Pan Seared Hudson Valley Foie Gras
Roasted Pear, Rosemary, Pine Nut "Bostock"

Duval-Leroy, Brut NV

Four Story Hill Farms Guinea Hen
Black Trumpets, Crispy Sweetbreads, Sauce Albufera

or

Smoky Hill Farms Bison Tenderloin
Salsify, Pommes Fondant, Sauce Perigord

or

Slow Cooked Sea Bass
Cockles, Bok Choy, Lemongrass-green tea Consomme

Veuve Clicquot Ponsardin Vintage Réserve, Brut

Brie, Burgundy Truffles, Pistachios, Mache

Michel Arnould & Fils, Grand Cru à Verzy, Brut Rosé

Sweets3

Chocolate, Pear, Butterscotch
Ceviche, Coconut, Pina Colada
Coffee, Chocolate, Mascarpone

Piper Heidsieck Demi-Sec NV

Christophe David
Executive Chef

Menu \$200, Champagne Flight \$80