

New Year's Eve

December 31, 2009 from 5:30pm - 12:30am
\$50 per person

APPETIZER

(Please select one of the following)

**Frangelico Laced Butternut Squash Soup
Cranberries, Chive Oil, Smoked Salmon Cream Cheese Baguette**

**Lump Crab Sweet Potato Cake, California Avocado Salsa,
Tarat Chips, Orange Ginger Remoulade**

**72 Hour Braised Beef Cheek Crostini,
Smoked Celery Root Puree, California Greens**

SALAD

**Winter Green Salad & Vine Ripe Tomatoes, Burrata Cheese,
Pickled Gold & Red Beets with Maple Orange Vinaigrette**

ENTRÉE

(Please select one of the following)

**Petit Filet, Morel Mushroom & Maple Seared Duck Breast, Mango
Chutney, Tri Color Spicy Orzo, Pineapple Mustard Relish & Haricot Vert**

**Roasted Sea Bass, Red Beet Risotto with Mascarpone Cheese,
Eggplant Piperade, Carrot Orange Juice Reduction**

**Kobe Beef Tenderloin & Lobster Tail,
Crisp Potato Cake, Wilted Swiss Chard**

**All Natural Beef Filet and Duet of Mano de Leon Scallops &
Jumbo Shrimp, Cajun Creole Sauce, Sautéed Bloomsdale Spinach
Vegetable Crispy Mushroom Sundried Tomato Goat Cheese Strudel,
Cajun Creole Sauce & Seasonal Vegetables**

DESSERT

(Please select one of the following)

Passion Fruit Crème Brulee, Balsamic Strawberries & Vanilla Gelato

**Three Way Chocolate, Chocolate Crème Brulee Tart,
Dark Chocolate Decadent & Chocolate Ganache Square**