



NEW YEAR'S EVE MENU
December 31,2009

Amusé

Pumpkin Bisque
Truffle oil

Appetizer

Smoked Jumbo Shrimp
Bacon Jam, Chervil Greens

Organic Tomatoes & Figs
Buchron Cheese, Aged Balsamic

Intermezzo

Gin & Tonic Sorbet

Entrée

Duck Prosciutto Wrapped Filet Mignon
Au Gratin Potato, Bordelaise

Coq Au Vin Roulade

Mushroom, Onion, Bacon, Herb Risotto, Red Wine Sauce

Nova Scotia Salmon

Chanterelle Mushrooms, Baby Leeks, Lemon Butter Sauce

Dessert

Commodore Symphony
Sacher Torte, Apple Praline, Raspberry Mousse

Chef's Signature Truffles

Coffee, Tea

\$165.00 Per Person, plus Tax & Gratuity