

**dawson's
new year's eve 2009**

course one

dashi seared scallops/roasted shitake/watercress/uni butter

forest mushroom/roasted garlic terrine/frisee/walnuts

ahi tuna cruda/extra virgin olive oil/smoked sea salt/arugula/shaved manchego

course two

pickled black eye pea/ apple smoked bacon/escarole salad

iceberg wedge, crumbled bleu cheese, pine nuts, marinated tomatoes, french dressing

black eye pea/ham hock chowder

roasted sugar beet puree/walnut pesto

course three

braised lamb shank/cannellini bean/pancetta/french bean ragout

9 oz. tenderloin of beef/leek/white cheddar galette/braised endive/truffle butter

prosciutto/basil wrapped/monk fish/lemon whipped potatoes/braised greens

grilled salmon/day boat scallop/jumbo prawn/roasted fennel/cioppino

roasted breast of pheasant/foie gras/truffle/banana squash/rapini

butternut squash ravioli/fresh peas/roasted walnuts/brown butter

dessert course

chocolate budino/sea salt/olive oil

**\$99.00 per couple
exclusive of tax & gratuity**