

# *La Coquina New Years Eve 09*

*Cheese Selections of Cypress Grove  
Humboldt Fog, Point Reyes Blue, Champignon and Cherry Gourmandise*

*Poached Jumbo Shrimp, Opilio Crab Claws and Blue Point Oysters, Roberto Cavalli Cocktail Sauce*

*American Sturgeon, Salmon and Wasabi Caviars, Banquette Crisps and Red Onion Crème Fraiche*

*Loch Druart Salmon Inside Out Nori Rolls, Yuasa Muca Soy*

*Pan Seared Maryland Jumbo Lump Crab Cakes, Ancho Remoulade*

*Hand Pulled Buffalo Mozzarella, Virgin Olive Oil and Basil Roulade*

*Unadare Glazed Unagi*

*Smoked and Pastrami Cured Salmons, Caviar Crème Fraiche*

*Balsamic Glazed Duck Breast Lollypops*

*Imported Bresaola and Fennel Sausage Stromboli*

*Smoked Shrimp in Pineapple and Cilantro Chutney*

*Chilled Kobe Tenderloin on Roasted Red Pepper and Tomato*

*Grilled Eggplant, Heirloom Tomato and Crumbled Feta Terrine*

*Broiled Poussin and Spinach Cannelloni, Rocca Parmesan and Hollandaise*

*English Pea and Prosciutto Ravioli, Florida Rock Shrimp and Chives*

*Made to Order Buttermilk Pancakes and Waffles, Sugarman's Maple Syrup*

*Made to order Chef Creations:*

*Pepper seared Buffalo Tenderloin, Lingonberry Conserve*

*Truffle Honey glazed Lamb Rack, Oxtail Ragout*

*Pumpkin Seed Crusted Sea Bass, Chive and Goat Cheese Gnocchi*

*Guava Glazed Partridge, Duck Spring Rolls*

*Langoustine Eggs Benedict*