

# New Years Eve

*"Show me another pleasure like dinner that comes every day and lasts an hour"*

*-Talleyrand*

*The price set against the entrée is for all three courses of food*

## Appetizers

### **A Beggars Purse of Duck Confit**

*Leek and tarragon coulis, rich veal stock reduction sauce*

*Or*

### **Totten Inlet Mussel, Clam and Saffron Chowder**

*Smoked trout, fresh thyme*

*Or*

### **Warm Maine Lobster and Smoked Salmon Terrine**

*Chanterelle mushrooms, Muscat beurre blanc*

*Or*

### **Salad of Braised Artichokes and White Asparagus with Serrano Ham**

*Roasted baby beets, toasted almonds, pink grapefruit,  
Pecorino cheese, honey-lime dressing*

## Entrées

### **Pan-seared Jumbo Maine Scallops, Frizzled Leeks**

*Stone-ground Tagliatelle pasta,  
White wine, Tarragon, tomato, and caper sauce \$49*

*Or*

### **Beef Wellington**

*Filet of Angus beef, Chanterelle mushroom duxelles, wrapped in puff pastry  
Sautéed baby vegetables, rich red wine & truffle sauce \$62*

*Or*

### **Pan-Seared Japanese Sea Bass**

*Roasted spaghetti, green peppercorn sauce, crispy shallots \$55*

*Or*

### **Rack of New Zealand Lamb with Caramelized Onion Whipped Potatoes**

*Ratatouille, light white wine-rosemary lamb jus \$58*

## Dessert

### **Trio of miniature creations from our pastry chef, David Barnaby**

*Chocolate-Orange Decadence Torte, Raspberry Sauce  
Key Lime Meringue Tart, Mint Anglaise  
Tiramisu, Chocolate-Espresso Sauce*