

New Years Eve

Wednesday, December 31, 2008

Amuse Bouche:

- Smoked Salmon Gaufrette with Cucumber & Mint
- Deviled Quail's Egg with Caviar

Hors D'Oeuvres Selections:

- Shrimp Cocktail
- Fanny Bay Oysters on the Half Shell
- Shrimp Gabi
- Escargots de Bourgogne in Pastry

First Course Selections:

- Lobster Bisque with Pomme Puree & Chives
- Salad Maison with Olive Spread & Goat Cheese Crouton

Entrée Selections:

- Filet Mignon
Merlot Butter
- Prime New York Steak
Bordelaise, Caramelized Onions
- Steak Frites Options:
Classique, Au Poivre, Roquefort
Choice of Sauce
- Sautéed Artic Char with Champagne-Crayfish Sauce
Potato & Shallot Gratin
- Roast Chicken
Wild and Tamed Mushrooms, Bacon, Garlic

Dessert Selections:

- Crème Brulée
- Chocolate Mousse
- Winter Fruit Bread Pudding
- Sorbet of Passionfruit and Chocolate

\$110 Per Person + tax and gratuity
18% Gratuity Added To All Parties