



new year's eve 2010

RECEPTION

CAVIAR BAR WITH WARM POTATO PANCAKES
CREPES AND TRADITIONAL GARNISH

CHILLED SEAFOOD STATION ON CRUSHED ICE
SHRIMP, CRAB AND OYSTERS

TRAY PASSED SELECTION OF HORS D'OEUVRES
Ruinart, Blanc de Blancs, Champagne, France NV

DINNER

SCALLOP CARPACCIO
sashimi togarashi, snow pea salad, passion fruit vinaigrette
Gaja, Rossj-Bass, Langhe, Piedmont, Italy 2006

SUNCHOKE LASAGNA
fresh perigord truffles, beurre noisette
Peter Michael Chardonnay, La Carrière, Sonoma County, California 2008

BUTTER POACHED MAINE LOBSTER
swiss chard, baby carrot, sauternes sauce
Dom. Zind-Humbrecht Riesling, Clos St. Urbain, Rangen de Thann, Alsace, France 2004

ROASTED VEAL PRIME RIB
liquid polenta, wild mushrooms, cipolini onions, whole grain mustard sauce
Antinori Tignanello, Tuscany, Italy (vintage TBD)

WARM CHOCOLATE CAKE
praline center, tahitian vanilla ice cream
Inniskillin, Vidal, Pearl, Niagara Peninsula, Canada 2006

MIDNIGHT TOAST
Moët & Chandon, Cuvée Dom Pérignon, Champagne, France 2000

three hundred dollars

with wine, four hundred dollars