



New Year's Eve

Mise en bouche



Confit duck wrapped in iceberg leaves, sesame and caramel glaze

Or

Truffled lobster risotto, crispy squid



Buffalo mozzarella, sweet bell peppers, tomatoes, kalamata olives, basil pesto
Balsamic and olive oil dressing

Or

Marinated yellow fin tuna, sushi rice, pickled ginger, paper thin raw vegetables



Champagne and orange granite



Herb and parmesan crusted lamb rack, polenta cake, eggplant caviar, roasted
vegetables, red pepper coulis

Or

Grilled beef tenderloin, foie gras, potato puree, asparagus
Bordelaise sauce



White chocolate Mousseline with raspberry gelee, bittersweet chocolate sauce

Or

Parfait glace of grand marnier with citrus segments and anise cranberry sauce

Or

Deconstructed pecan pie with bourbon sabayon sauce



Petit fours

Happy New Year

December 31st, 2010

The price of this menu is US\$150.00 per persons inclusive of beverages
Champagne not included
Subject to change without notice