

New Year's Eve 2008

"A Match made in heaven"

\$110

First Course

truffle custard, fingerling potato, smoked trout & maché

Second Course

-choice of-

roasted eggplant & buttermilk volute
tomato confit with oil

-or-

grilled endive, asparagus, pecans & quail egg salad
german spicy mustard dressed

Third Course

-choice of-

crispy pork belly
baked apples, gingerbread pudding

-or-

seared diver scallop
pickled petite vegetables, muscat sabayon & caviar

Fourth Course

-choice of-

grass fed ny strip
lobster & potato beignets, caramelized turnips

-or-

crispy john dory
olives, barley & roasted shallot glaze

Fifth Course

-choice of-

chocolate cannoli with orange cream

-or-

persimmon and huckleberry frangipane tart, cinnamon gelato

midnight toast

wine pairing available for \$45 per person