

# NEW YEAR'S EVE

2009

## *FIRST COURSE:*

### OYSTER AND ROASTED PARSNIP BISQUE

DOMESTIC ROYAL WHITE STURGEON OSETRA CAVIAR + VODKA FROTH

*OR*

### PICKLED MUSHROOM SALAD

CRISP PHYLLO + PETITE GREENS + SHERRY SESAME VINAIGRETTE

## *SECOND COURSE:*

### CHARCUTERIE TRIO

COUNTRY PATE + PORK & DUCK TERRINE + SOUS VIDE PORK BELLY + MUSTARD SHERRY SAUCE +  
CORNICHON RADISH SALAD

*OR*

### HIRAMASA TARTAR

ASIAN PEAR + CUCUMBER 'PAVE' + CHILE GINGER PONZU + HORSERADISH STICKS

## *ENTREES:*

### BUTTER POACHED LOBSTER

HUBBARD SQUASH DUMPLINGS + PARMIGIANO TUILE + BABY ARUGULA + WHITE WINE LOBSTER BROTH

*OR*

### VENISON ROAST

SWEET POTATO & PISTACHIO "TERRINE" + CIDER BRAISED GREENS + GRAIN MUSTARD THYME GLACE

*OR*

### BISTRO BRISKET

48 HOUR SLOW COOKED KOBE BRISKET + ROOT VEGETABLE GALETTE + BUTTER BRAISED BABY LEEKS  
+ ROSEMARY PINOT GLACE

*OR*

### WILD BOAR CHOP

BRAISED FENNEL + SAUCE BEARNAISE + CELERIAC ROOT HASH + RED QUINOA + CIDER REDUCTION

## *DESSERT:*

### CITRON TRIO

LEMON SOUFFLE, LEMON BAR AND LEMON MOUSSE

*OR*

### CHOCOLATE HAZELNUT GENOISE

CHOCOLATE MOUSSE, HONEY TUILE AND CARAMEL REDUCTION

*OR*

### SEASONAL GRANITA

WITH FRESH BERRIES