



## New Year's Eve 2011 Menu

### Course (1) Starter

- *Mussels in Red Wine & Garlic Butter*  
*Raoul Clerget Pouilly Fuisse (France) 2007*
- *Fig and Port Foie Gras*  
*Pacific Rim Riesling (Washington) 2010*
- *Crabmeat-Avocado-Pico Trifle*  
*Peñalolen Sauvignon Blanc (Chile) 2010*
- *Smoked Salmon Tartare*  
*Jean-Charles Boisset Sparking Rose (France) N°69*
- *Beef Tartare in Fried Onion Cup*  
*Clerget Cotes Du Rhone (France) 2008*

### Course (2) Soup, Salad

- *Spring Mix with Mangos, Watermelon, and Candied Pecans with an Herb Vinaigrette*  
*Messina Hof Almond Sparking (Woodbridge)*
- *Classic Caesar Salad*  
*Bali Chardonnay/Sauvignon Blanc Blend (Italy) 2009*
- *Cauliflower & Bleu Cheese Soup with a Roasted Red Pepper Drizzle*  
*Waterstone Chardonnay (Carneros) 2007*
- *Sopa del Mar with Saffron, Fresh Scallop, Shrimp, & Mussel*  
*Coteaux De Languedoc Pic Poul De Pinet (France) 2010*

Complimentary Champagne Toast & Party Favors at Midnight



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All Entrees (except Pasta) Served With:

Starch: Choice of Wild Mushroom Risotto or Rosemary-Roasted New Potatoes

Vegetable: Choice of Grilled Vegetable Medley or Sautéed Haricot Verts Almondine

### Course (3): Entree

- Bleu Cheese Crusted Ribeye with a Balsamic Reduction  
*Delectus Argentum 2009*
  - Seafood Pasta: Cold Water Lobster Tail, Sea Scallops, and Jumbo Shrimp blackened on a bed of Fettuccini with a Roasted Red Pepper Cream Sauce  
*Enkidu Rosso Fazekas (Napa) 2008*
  - Surf & Turf For 1: Lamb Chops & Cold Water Lobster Tail with a Balsamic Reduction Drizzle  
*Chime Pinot Noir (California) 2009*
    - Tomato-Basil Crusted Sea Bass with Orange Butter  
*Waterstone Pinot Noir (Carneros) 2008 or Bali Chardonnay/Sauvignon Blanc (Italy) 2009*
  - Filet Oscar with Jumbo Lump Crabmeat, Asparagus, and Béarnaise Sauce  
*Stags' Leap Cabernet Sauvignon (Napa Valley) 2008*
- OR

Surf & Turf for Two Carved Tableside: Two Cold Water Lobster Tails & one choice of:

- Crown of Lamb with Homemade Mint Sauce  
*Chime Pinot Noir (California) 2009*
- Chateaubriand with Béarnaise & Brandy peppercorn Sauce  
*Coppola Cinema "Director's Cut" (2008)*
- Bone-in Natural Angus Prime Rib Au Jus  
*Stags' Leap Merlot (Napa Valley) 2008*

### Course (4): Gourmet Cheese

- Walnut-Encrusted French Brie with Roasted Garlic, Grilled Pears, and Parmesan Toast  
*Santa Carolina LH Sauvignon Blanc 2007 (Chile)*
- Gourmet Cheeses with Fresh Fruit and Ciabatta  
*Graham's 20 Year Old Tawny Port*

### Course (5): Dessert

- Chocolate Decadence, a flourless Cake  
*Irish Coffee Americano - Irish whiskey, Café Americano & Crème Fraise*
  - Tulip Cookie with mixed Berries  
*Ideology LH Riesling 2007 (Napa)*
  - Crepe Brulee with Tiramisu Mousse  
*Café Mundial, Our House Specialty*

3 Courses \$60 per person (With Wine Pairing \$75) 5 Courses \$80 per person (With Wine Pairing) \$105