

BONNE ANNÉE 2012!
Saturday, December 31, 2011
\$175 per person

AMUSE

CHESTNUT & KABOCHA SQUASH SOUP
sauterne reduction

or

LOBSTER MEDALLION
celery root, green apple

or

CHILLED FOIE GRAS TERRINE
fig compote, balsamic vinegar reduction

MACADAMIA NUT CRUSTED JUMBO SEA SCALLOP
pumpkin purée, basil beurre blanc

or

BRAISED VEAL CHEEK
mousseline potato, burgundy sauce

SPARKLING GRAPEFRUIT INTERMEZZO

CHILEAN SEA BASS WITH KING CRAB
asparagus anglaise, potato galette, mornay gratinee

or

CHICKEN BREAST ROULADE WITH CRAB & MUSHROOMS
sun-dried tomato gnocchi, spaghetti squash, truffle sauce

or

FILET ROSSINI
foie gras, roasted potato, braised endive
winter truffle sauce

or

PISTOU CRUSTED RACK OF COLORADO LAMB
Chick pea & apricot torte, ratatouille niçoise
lamb jus

RED & WHITE BELGIAN ENDIVE SALAD
gruyère cheese, walnut dressing

UPSIDE DOWN BANANA CAKE
coconut ice cream, rum caramel

or

PINEAPPLE & RASPBERRY TART
vanilla honey custard, citrus jus

or

CHOCOLATE CHEESECAKE
toasted hazelnut crust, salted nutella anglaise