



New Year's Eve Dinner 2012

Amuse Bouche

Scallop tartare and sturgeon caviar

Appetizer Choice of One

Two foie gras:

torchon served over Brussels sprout-parmesan cheese salad and **seared foie gras** with quince, mâche, and reduced beet juice

House-cured Scottish salmon

avocado, clementines, Greek yogurt, chipotle-scented oil

Chestnut agnolotti

slow-cooked organic egg, truffle shavings, herb crumbs

Winter vegetable salad

lemon-verbena vinaigrette, vegetable consommé

Entrée Choice of One

Porcelet cooked three ways

with pickled mustard seeds, baby beets, cipollini onions, black trumpet mushrooms

Roasted Pekin duck

tangerine sauce, potato confit, juniper-scented savoy cabbage

Seared beef fillet

braised oxtail cake, truffled potato purée, braised pear, trumpet royal

Pan-roasted red snapper

sea urchin, leek ragout, tarragon sauce, roasted sunchokes

Mirabelle casserole of winter vegetables

with truffles

Dessert Choice of One

Apple Pithivier

Ginger Almond Tart Mirabelle

Chestnut Financier

Molten Chocolate Cake

Gingerbread Soufflé

\$115 Per Person

Tax and Gratuity Not Included

Opens at 6 p.m.

Menu Subject to Change