

# New Year's Eve 2012



Saturday, December 31<sup>st</sup> 2011

\$95 Per Person, Including a Glass of Champagne

~or~

a la Carte



## First Course

### Wild Mushroom & Black Truffle Bisque

shitake & crimini mushrooms

15

### Cobia Carpaccio

curly daikon radish, spicy avocado, micro cilantro, crispy capers, shrimp oil, meyer lemon ginger vinaigrette

15

### Radish, Watermelon & Jumbo Crabmeat Salad

red onions, finger limes, carrots, yellow peppers, green olives, shrimp oil, micro-citrus mix, herbs de provence, champagne vinaigrette

16

### Baby Mixed Red & Green Oak Lettuce Salad

mixed cherry heirloom tomatoes, grilled asparagus, pecorino tartufo cheese, green olives, pine nuts, smoked olive oil, porcini mushroom dressing

14



## Second Course

### Oyster Sampler

four east coast, four west coast, two shrimp

26

### Sweet Port Gnocchi

sweet port ricotta gnocchi, truffle infused black trumpet mushrooms, sopressata picante, crispy asparagus, sweet port sauce

26

### Lobster Ravioli

thai basil sweet corn sauce, caramelized endive & roasted sweet corn

28

### Salumi Sampler

sopressata toscano, salami con porcini, salami napoletana, petit jesu, finochietta, salami felino, roasted garlic crostini

24

Executive Chef, Manuel Honrado



## Entrée

### Filet of Beef A La Sous Vide

caramelized cipollini onions, baby yellow carrots & white turnips  
garlic mashed potatoes, cognac au poivre sauce

40

### Braised Veal Osso Bucco

braised kale, pan seared wild mushroom polenta, hazelnut gremolata, fresh herbs au jus

36

### Duet of Spanish Octopus & Yellowfin Tuna

chinese long beans, grilled red onions, roasted fingerling potatoes, wild arugula coulis, red chili pepper oil, chopped cilantro & parsley

36

### Fresh Maine Lobster Tail, A La Plancha

black paella, cockle clams, calamari, rock shrimp, smoked sausage, sweet corn, red peppers, green peas, lobster madeira sauce

38

### Purple Sweet Potato Gnocchi

roquefort cheese, baby artichokes, heart of palm, sweet rhubarb, lemon white wine butter sauce

34



## Dessert

### Caramel Ice Cream Sandwich

chocolate cookie, caramel peanut butter ice cream & fudge

12

### New Year's Chocolate Ball

chocolate mousse, chocolate cake

12

### Orange Panna Cotta

fresh raspberries, caramelized syrup, chocolate covered candied orange peel

12

### Ice Cream Duo

hazelnut nutella, brandied cherry vanilla

10

### Sorbet Plate

morello cherry, white grape champagne

10

18% Gratuity will be applied to all bills



Thalès

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