



New Year's Menu #1

Your Choice of Two

Appetizers

Potato Pancakes

With a wild mushroom ragout

Belgium Endive Spears

With Gorgonzola Mousse and a honey roasted pecan

Grilled Southwest Chicken and Lobster Cake

Drizzled with a red pepper vinaigrette
Served over mache lettuce

Your Choice of Two

Entrees

Rosemary, Thyme & Roasted Garlic Grilled New York Strip

Served with a Sauce Bernaise

Grilled Swordfish

Served with a lime & sundried tomato Aioli

Seared Saffron & Parsley Breast of Chicken

Served with a curry, papaya honey glaze

All selections also come with:

Baby New Year Salad

With Romaine, Iceberg & Bibb Lettuce, apples, caramelized walnuts, Feta cheese, garlic croutons, and served with lemon, oregano & walnut oil dressing.

Fettuccini Alfredo

With Pancetta and wild mushrooms Broccolini, Haricot Vert & Grilled Tomatoes
Served in a beurre blanc sauce



New Year's Menu #2

Your Choice of Two

Appetizers

Majol Date and Roasted Garlic Rumaki

A Mejol Date wrapped in bacon and cooked with roasted garlic

Tuna Tartar with Enoke Mushrooms

Topped with Daikon root & roasted Macadamia nuts

Served with a hot & sweet mustard dressing

And a crispy wonton

Shredded Duck

Served over a corn & zucchini blini

Served with a cranberry mango chutney

Your Choice of Two

Entrees

Baked Chilean Sea Bass

Banded with filo and layered with black pepper & cilantro

Served over a roasted red pepper, tomato & olive compote

Filet Mignon

Wrapped in smoked bacon

Served with a port wine and Chantrelle mushroom sauce

New Orleans Style Duck

Served with a Bourbon pepper sauce

All selections also come with:

California Caesar

Served with garlic croutons, avocado, romaine, endive and radicchio lettuce

All tossed with our famous Caesar dressing

Puree of Acorn Squash

Roasted Baby Yellow Potato

Tossed with parsley & crispy leeks



New Year's Menu #3

Your Choice of Two

Appetizers

Trio of Caviar

On sourdough toast points served with crème fraiche & chives

Mini Turkey Burgers

On crostini with caramelized onion & cranberry furee
Topped with Fontine Cheese

Lamb and Japanese Eggplant Satay

With garlic, saffron & red curry marinade

Your Choice of Two

Entrees

Australian Lobster Tail

Basted with garlic truffle oil, served with drawn butter and lemon

Grilled Veal Chop

Over seared spinach and Portabello mushrooms
With a carbernet sauvignon naturelle sauce

Seared Free Range Chicken Breast

Marinated in dill whole grain mustard
Served with a roasted shallot naturelle sauce

All selections also come with:

Truffle Champagne Salad

Layered vine ripened tomatoes, buffalo mozzarella, prosciutto ham
Fresh basil, a drizzle of truffle oil
Served with a Champagne Vinaigrette

Sauteed Asparagus, Artichoke Hearts, Baby Carrots & Grilled Onion

Creamy Horseradish Mashed Potatoes