



NEW YEAR'S EVE
2009

FIRST COURSE

RICOTTA GNUDI

Butter Poached Maine Lobster, Maitake Mushroom
Salsify Purée & Butternut Squash

PURÉE OF CELERY ROOT SOUP

Crispy Pork Belly, Candied Kumquat
Lemon-Thyme Crème Fraîche

ROASTED BABY BEET SALAD

Herbed Goat Cheese, Prosciutto
Pistachio Brittle & Red Wine Gastrique

OYSTERS ON THE HALFSHELL

Champagne Granita & Cilantro

ASPARAGUS SALAD

Watercress, Baby Frisée, Pancetta Lardons
Truffle Vinaigrette & Farm Fresh Egg

PEPPER CRUSTED AHI TUNA

Crispy Purple Potato, Avocado Mousse
Minted Ruby Grapefruit & Hearts of Palm Salad

STEAMED VENUS CLAMS & SPANISH CHORIZO

Melted Leek, Preserved Lemon
Oven Roasted Tomato & Basil Pistou

SECOND COURSE

HERB MARINATED LOCAL SWORDFISH

Roasted Eggplant Purée
Saffron Fregola & Pipérade

MEYER RANCH ANGUS BEEF
NEW YORK STRIP

Braised Escarole, Pommes Frites
Garlicky-Horseradish Butter

ORANGE-CORIANDER GLAZED PORK CHOP

Olive Oil Crushed Sweet Potato
Braised Black Kale
Roasted Poblano Relish

PAN ROASTED LEMON SOLE

Purple Potato Lyonnaise, Aspirations
Toasted Almonds & Champagne Hollandaise

FILO WRAPPED SALMON

Crème Fraîche Creamed Spinach,
Truffled Onion Confit
Porcini Mushroom & Red Wine Sauce

HUDSON VALLEY FOIE GRAS &
QUINCE-STUFFED GUINEA HEN

Braised Belgian Endive, Smoked Walnut Purée
Madeira Reduction

DESSERT

BUTTERSCOTCH POT DE CRÈME

Shortbread Cookie & Cognac Chantilly

CHOCOLATE & BLACKBERRIES

Warm Chocolate Cake, Chocolate Mousse
Blackberry Cabernet Sorbet

BLOOD ORANGE CHIFFON PARFAIT

Candied Fennel & Pizzelle Wafer