



NEW YEAR'S EVE  
2009

AMUSE BOUCHE

PEPPER CRUSTED AHI TUNA  
Crispy Purple Potato, Avocado Mousse  
Minted Ruby Grapefruit & Hearts of Palm Salad

FIRST COURSE

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

PUREE OF CELERY ROOT SOUP  
Crispy Pork Belly, Candied Kumquat  
Lemon-Thyme Crème Fraîche

OYSTERS ON THE HALFSHELL  
Champagne Granita & Cilantro

STEAMED VENUS CLAMS  
& SPANISH CHORIZO  
Melted Leek, Preserved Lemon  
Oven Roasted Tomato & Basil Pistou

MID COURSE

ROASTED BABY BEET SALAD  
Herbed Goat Cheese, Prosciutto, Pistachio Brittle  
Red Wine Gastrique

MAIN 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 Puree &  
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