



New Years Eve
December 31st 2010

STARTER

- CHOICE OF ONE-

ITALIAN SALAD

Arugula, shaved fennel, Grana Padano, 400-day aged Prosciutto-di Parma, roasted pine nuts, and sweet orange segments and organic greens tossed in white truffle vinaigrette

CONSOMMÉS OF SOUTH DAKOTA

GOOSE

Double bouillon with truffled profiteroles "Confit"

APPETIZERS

PAN ROASTED QUAIL	10
<i>Filled with creamy polenta and black truffles</i>	
FOIE GRAS DE CANARD	15
<i>La Belle Farms finest Moulard liver pan seared with Zinfandel poached Forelle pears</i>	
BOUCHÉES AUX ESCARGOTS	10
<i>French helix snails with shallot, Madeira in a golden pastry case</i>	
IMPORTED AND DOMESTIC CHEESE ENSEMBLE FOR TWO	10
<i>Dutch Edam, Wisconsin ten-year Cheddar, Morel-Monterey and Hook's aged Blue</i>	

MAIN

FILLET OF TURBO	35
<i>An impeccable treat of arguably the finest fish in the sea prepared a la meuniere</i>	
SOUTH AFRICAN ROCK LOBSTERS	45
<i>A brace of generous cold water tails broiled under rich Plugra butter</i>	
LOIN OF ARKANSAS RABBIT	33
<i>Wrapped in house folded puff pastry and a duxelle of fine mushrooms</i>	
RACK OF LAMB	36
<i>Organic lavender flower and rosemary crust with Noilly Prat Vermouth</i>	
GRECIAN DORADO	28
<i>Pan bronzed Mediterranean bass with lemon, oregano and caper</i>	
STRAUSS VEAL CHOP	30
<i>Sautéed under a frizzled garnish of arugula and decades old balsamic</i>	
CALIFORNIA KOBE BEEF RIBEYE	44
<i>Luxuries Snake River Farms Wagyu ribeye char-grilled under French fried shallot strings</i>	
LOIN OF MIDWESTERN ELK	32
<i>Medallions sprinkled with a coarse peppercorn and coriander crust in brandy</i>	

DESSERT

BÛCHE DE NOËL	\$7-
<i>Belgian Cocoa sponge Yule log with rich vanilla pastry and chocolate creams</i>	
SORBET SAMPLING	\$6-
<i>Buddha's Hand, Cranberry-Valencia, Blackberry and Gingered Winesap apple</i>	