



New Years Eve 2011

First Course

Choice of

ROASTED CHESTNUT SOUP

duck confit, saba, fine herbs

THREE BEET SALAD

sherry vinaigrette, herbed goat cheese, toasted hazelnuts

SPINACH SALAD

smoked egg puree, pickled red onion, shaved egg warm bacon and sherry vinaigrette

Second Course

Choice Of

1/2 DOZEN MARKET OYSTERS

celery and cranberry mignonette

DUNGENESS CRAB

brown butter cake, red curry vinaigrette, pink lady apple, baby arugula

CURRIED TOFU

marinated grilled firm tofu, gingered green beans, peppered confit

Third Course

Choice Of

SCALLOP

roasted cauliflower, figs, almonds, brown mustard, cauliflower cream

1/2 ROASTED CHICKEN

yukon gold potato puree, green asparagus, natural jus

DUCK BREAST

confit of duck, house gnocchi, fennel pollen, tomato, english peas

MUSHROOM RISOTTO

foraged mushrooms, elephant garlic, tarragon, truffled creme fraiche

Fourth Course

Choice Of

PUMPKIN BREAD PUDDING

pumpkin seed caramel corn, sailor jerry syrup, nutmeg sour cream, cranberries

PANNA COTTA

cardamom custard, peach coulis, brown butter foam, ginger glass

55 DOLLARS PER PERSON (EXCLUDING GRATUITY)