

**6-COURSE NEW YEARS EVE MENU
DECEMBER 31, 2008**

"kir royal"
chambourd gelée, black currants

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asparagus tart
Canadian sturgeon caviar, fine egg, hollandaise
or-

roasted beet salad
candy cane beets, goat cheese, honey-balsamic dressing
or-

pork belly
fire roasted tomato, garlic chips

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wagyu cheek
foie gras parfait, rich shallot consommé
or-
seared scallops
cannellini bean purée, crumbled prosciutto
or-

lobster bisque
lobster rillettes

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sorbet

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thai snapper
warm fingerling salad, calabrese pesto, braised leek
or-

beef wellington
brioche wrapped tenderloin, caramelized cippolini onion, mushroom purée
or-

artic char
swiss chard, buttered carrots, capellini, vanilla-orange glaze
or-

slow-roasted duck
molasses glaze, caramelized mandarins, chestnuts, french beans
or-

butternut squash gnocchi
wild mushrooms, artichokes, pine nuts, roasted tomato

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sticky mandarin pudding
candied mandarin pieces, chocolate sauce
or-

cranberry crunch
apple compote, praline, chocolate mousse
or-

eggnog crème brûlée
shortbread shards, gooseberries

75 per person

Accepting reservation from 5:00 pm – 10:00 pm