

New Year's Eve 2010

7 COURSES

Foie Gras Torchon, Griddled Brioche, Black Mission Figs

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Arugula and Sorrel Salad, citrus poached pears, spiced walnuts, port and caramelized honey vinaigrette

Or

Manhattan Chowder, EVOO poached halibut, pickled salsify and mirepoix vegetables

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Winter Squash Torteloni, wilted arugula, sage and toasted pecan pesto

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Almond Crusted Fromage Blanc, blackberry puree, EVOO dressed Mache, balsamic reduction

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Pan Roasted Monkfish, potato, fennel, wild green and Fiscalini gratin, Marsala-caper brown butter,  
frisee and garlic chip salad

Or

Caramelized Polenta Cakes with Braised wild greens, black trumpet mushrooms, carrot and honey  
reduction

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Truffle Butter Poached New York Steak, Whipped McClendon potatoes, baby carrots, black trumpet  
mushrooms, red wine demi-glace

Or

Green Lentil and Braised Winter Vegetable Ragout

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Beignets Three Ways, Caramel, Chocolate, Apricot

Or

Citrus Milk Sponge Cake, Grapefruit curd, roasted Clementine