

New Year's Eve 2011

First Course

Baby Field Greens

radish, pickled onions, lemon mosto

Petite Baby Carrots

marinated cippolini onion petals, cardamom scented apple, cider vinaigrette

“Chamomile Tea” Soup

smoked Mantauk L.I. swordfish belly, lemon grass noodles, edible flowers

Boquerones on Brioche

toasted brioche, cucumber, egg two ways, trout roe caviar, baby mache

Second Course

Grilled Leeks & Artichokes

sunny side up Pennsylvania organic egg, bottarga, crème fraiche, chives

Royal Trumpet & Honey Mushrooms

pappardelle pasta, walnuts, mezzo seco cheese

Beef Carpaccio

hen of the woods mushrooms, bone marrow espuma, pumpernickle migas, valdeón cheese

Apricot & Prosecco Risotto

grilled gulf white shrimp, espelette, chives

Third Course

Bison Strip Loin

grilled kale & red onion, padron pepper emulsion, squash & chick pea fritter, sherry jus

Peking Duck Breast

chard, golden beets, cippolini onion petals, hazelnut puree, champagne vinegar gastrique

Featured Fish

Basil & Parsley Linguini

garlic, pine nuts, celery root espuma

Fourth Course

Trio of hors d'oeuvres

Dessert Course

Plum & Pinot Noir Crisp

Tres Leches

Almond Macaroon

*Menu subject to change based on availability

Wine By the Bottle Spotlight		
<u>Sparkling</u>		
n/v	thibault jannison. <i>blanc de blanc.</i> monticello, virginia.	70
n/v	c&p breton. <i>chenin blanc brut.</i> vouvray, france.	60
n/v	jean laurent. <i>blanc de noir</i> (<i>pinot noir and pinot meunier</i>). champagne, france.	117
<u>White</u>		
2007	domaine chevillon. <i>chardonnay.</i> nuits st. georges, burgundy, france.	126
2009	cakebread. <i>sauvignon blanc.</i> napa valley, ca.	64
<u>Red</u>		
2004	marques de griñon. <i>petit verdot.</i> valdepusa, spain.	82*
2010	molly dooker. 'carnival of love'. <i>shiraz.</i> napa valley, volcanic hill, california.	175
2008	robert stemmler. <i>pinot noir.</i> carneros, ca.	80