



**NEW YEARS EVE 2009
TASTING MENU**

AMUSE

KUMAMOTO OYSTER, RUSSIAN OSETRA, CAULIFLOWER CONFETTI

FIRST COURSE

GILROY GARLIC SOUP

ELEPHANT GARLIC CHIP, JICAMA, BASIL OIL

OR

HIERLOOM BEET SALAD

BLACK PEPPER CRACKER, BORCHT GELEE, AGED BALSAMIC

OR

GLAZED SQUAB BREAST

CARAMELIZED KOHLRABI, DASHI BROTH, PEA SHOOTS

SECOND COURSE

MARINATED ALASKAN KING CRAB

RUBY RED GRAPEFRUIT, SHAVED FENNEL, ORO BLANCO VINAIGRETTE

OR

ROASTED COLUMBIAN RIVER STURGEON

OLIVE OIL POACHED MARBEL POTATO, MELTED BABY LEEKS, BACON VINAIGRETTE

OR

ATLANTIC DIVER SCALLOPS

CRISPY BRAEBURN APPLE, CELERY ROOT, SPICED APPLE FROTH

MAIN COURSE

BRAISED KOBE SHORTRIB

YUKON GOLD POTATO, ROASTED WINTER VEGETABLES, CRISPY SHALLOT

OR

SOUTH DAKOTA BISON TENDERLOIN

SALSIFY, BUTTERED BRUSSEL SPROUTS, MEYER LEMON GREMOLATA

OR

GRILLED VEAL CHOP

POTATO PIEROGIES, CUMIN BRAISED CABBAGE, MUSTARD JUS

DESSERT COURSE

MAPLE PANNA COTTA

CHESTNUT MERINGUE, NOUGAT ICE CREAM

OR

DUO OF CHOCOLATE MOUSSE

BITTERSWEET CHOCOLATE MOUSSE CAKE, GIANDUJA MOUSSE TERRINE

OR

BAKED ALASKA

LEMON POPPY SEED CAKE, HUCKLEBERRY SORBET

