



2011 NEW YEAR'S EVE CELEBRATION MENU

Saturday, December 31, 2011

\$65 Per Person *plus tax and gratuity* (No Substitutions)



APPETIZERS

(please choose one)

French Onion Soup

Classically made with caramelized Vidalia onions in a chicken and veal broth, topped with Italian crostini and melted Fontina cheese

Oysters on the Half Shell

Four Connecticut Blue Point Oysters served with an aoli made of capers, shallots, Peppadew peppers, and lemon zest

Lobster Ravioli

Fresh pasta stuffed with lobster meat and covered in a light saffron, Mascarpone cheese and roasted tomato cream sauce

Vegetable Strudel

A mix of roasted vegetables and Portabella mushrooms layered between buttered sheets of phyllo dough, baked to a crispy golden brown, and served with a warm roasted pepper coulis

Goose & Chicken Liver Pate

A smooth and rich pate served with toasted crostini, Gherkin pickles and chopped red onion



SALADS

(please choose one)

Roasted Beet & Clementine Salad

Roasted red beets and clementine segments topped with shaved red onion and served on a bed of baby greens dressed with cranberry vinaigrette

Spinach Salad

Our classic spinach salad tossed in a white balsamic maple dressing and garnished with pear slices, Gorgonzola cheese, julienne beets and candied walnuts

Roots & Fruit Salad

A colorful and crispy blend of julienne fennel, jicama, carrots and Granny Smith apples drizzled with a citrus vinaigrette



ENTREES

(please choose one)

Barramundi Fish

Locally farm-raised, this mild, sweet, buttery fish is called the sustainable sea bass and is high in Omega 3. Pan-seared in olive oil and butter with the skin on for a crispy texture, and served with a sauce made of cannelloni beans, roasted tomatoes, fresh basil, rosemary, brown rice and grilled asparagus

Spinach Lasagna Béchamel

Full of richness with creamy white béchamel sauce combined with the Ricotta and Mozzarella cheese, and served with vegetable of your choice

Cornish Game Hen

Seasoned with a fresh herb rub and roasted to a golden brown, this tender bird is served with our homemade sweet potato gnocchi tossed in an apple cider brandy cream sauce and grilled asparagus

Duck Breast

Pan-seared with a blood orange Cointreau glaze and served with Parmesan risotto and caramelized brussels sprouts

New Zealand Chops

Grilled to medium rare and served with a Porcini and Shiitake mushroom demi glaze, Parmesan risotto and grilled asparagus

Surf & Turf

6-ounce beef tenderloin grilled to your liking along with a grilled shrimp and scallop skewer, both drizzled with a chimichurri sauce and served with yucca mash and caramelized brussels sprouts



DESSERT

(choice)

COFFEE or TEA

Complimentary glass of Champagne or Sparkling Cider