



2008 NEW YEAR'S EVE DINNER

CANAPÉS

SMOKED SALMON AND CAVIAR ON PUMPERNICKEL
-DUNGENESS CRAB ON SESAME CRACKER
-GOAT CHEESE AND GRAPE IN PISTACHIO CRUST

FIRST TASTE

SEAFOOD MARTINI
CHAMPAGNE POACHED PRAWNS, SCALLOPS, GINGER CHARDONNAY
BROTH

SECOND TASTE

BAKED PHYLLO WRAPPED BRIE CHEESE AND SUN-DRIED CHERRIES
LOLLA ROSA, ZINFANDEL PEAR COULIS

THIRD TASTE

BUTTER ROASTED MAINE LOBSTER
DUNGENESS CRAB STUFFING, POTATO CUSTARD
OR
GRILLED MUSCOVY DUCK BREAST
FOIE GRAS RISOTTO, GRAND MARNIER PEPPERCORN SYRUP
OR
PAN SEARED VEAL CHOP
ALII MUSHROOMS AND FENNEL, MERLOT ROSEMARY SAUCE

FOURTH TASTE "MIDNIGHT TRIO"

MILK CHOCOLATE MOUSSE FILLED OF A CINNAMON CRÈME BRULEE ,
MOIST CHOCOLATE CAKE , HAZELNUT RICE CRIPY, COMPLIMENTED BY
A BLOOD ORANGE COULIS .

COMPLIMENTARY GLASS OF PERRIER JOUET
FRESHLY BREWED COFFEE AND TEA