

The
OAK ROOM
RESTAURANT & LOUNGE



New Year's Eve Dinner

December 31, 2009

First Course

Seared Hawaiian Ahi

cucumber orange mango relish

or

Dungeness Crab and Corn Chowder

Second Course

Baked Sonoma Goat Cheese in Phyllo

candied walnuts, lolla rosa, zinfandel pear coulis

or

Grilled Asparagus Spears

baby frisee, toasted pine nuts

white balsamic emulsion

Entrée Course

Butter Roasted Maine Lobster

dungeness crab stuffing, california succotash

or

Grilled Muscovy Duck Breast

foie gras risotto, pomengranate glaze

or

Roasted Rock Salt and Herb Crusted Prime Rib of Beef

horseradish cream, au jus

or

Roasted Pesto Crusted Sea Bass

lobster mashed potatoes, roasted pepper sauce

Desserts

Pot de Crème Trio

blood orange, chocolate, cinnamon.

or

Chocolate Nest

valrhona chocolate fondant, nougatine ,

vanilla bourbon ice cream

Includes a Perrier Jouet Champagne Toast

\$79 per person
(excludes tax & gratuity)

