



NEW YEARS' EVE FIRST SEATING
FOUR-COURSE DINNER MENU
WEDNESDAY, DECEMBER 31, 2009

AMUSE-GUEULE

FIRST COURSE

Tsar Nicoulai California Estate Caviar

Traditional Accompaniments - *Supplement Charge 1 oz. 50 2 oz. 100*

Red Snapper Ceviche

Yuzu, Radish, Jalapeño, Mango "Caviar", Coconut Foam

Hudson Valley Foie Gras

White Chocolate, Ginger, Almonds, Szechwan Gastrique

Slow Poached Egg

Black Truffle, Duck Confit Hash, Passion Fruit Bearnaise

Kobe Beef Carpaccio

Chives, Grains of Paradise, White Truffle Oil, Yuzu, Crispy Brioche

ENTRÉES

Maine Lobster "Americaine"

Asparagus, Sea Beans, Orzo, Kaffir Lime Foam

Halibut

Aubergine, Tomato Escabèche, Artichoke Ravioli, Picholine Olives, Sauce Barigoule

Milk Fed Veal Duet

Mushroom Ragoût, Spaghetti Squash, Wild Asparagus, Sherry Veal Jus

Filet Of Beef Rossini

Hudson Valley Foie Gras, Winter Vegetables, Black Truffle Coulis, Brioche Pain Perdu, Madeira Jus

DESSERTS

"Champagne and Caviar"

Champagne Gelée, Mixed Berry Caviar "In Suspension", Strawberry Sorbet

\$ 165.00 Per Person for Adults
\$95.00 Per Person for Children (under 12 years of age)
Plus 20% Service Charge and 6.5% State Sales Tax