

# 30 MAIN

 **HAPPY NEW YEAR** 

## **1ST COURSE**

LOBSTER BISQUE WITH TRUFFLE OIL

WILD MUSHROOM BISQUE

## **2ND COURSE**

POACHED PEAR SALAD  
SPRING, BIBB MIX, GORGONZOLA, CANDIED WALNUTS AND  
SAFFRON POACHED PEARS WITH BALSAMIC VINAIGRETTE

ARUGULA SALAD  
FRIED GOAT CHEESE, CRAISENS, WARM CROUTONS W/ RASPBERRY VINAIGRETTE

## **3RD COURSE**

SHORT RIB BOLOGNESE OVER PAPPARDELLE PASTA

SEARED JUMBO SCALLOPS ON FRIED POTATO WITH PANCETTA AND BALSAMIC AND FIG GASTRIQUE

## **4TH COURSE**

*CHOICE 1:* 6OZ FILET WITH 4OZ LOBSTER TAIL ROASTED GARLIC YUKON MASH AND SEASONAL VEGETABLE  
WITH A WILD MUSHROOM DEMI

*CHOICE 2:* BRAISED LAMB SHANK WITH ASIAGO MUSHROOM RISOTTO & GREEN BEANS

*CHOICE 3:* ATLANTIC KING SALMON WITH JUMBO LUMP CRAB, RICE PILAF, GREEN BEANS & A CITRUS  
BUR BLANC.

*CHOICE 4:* AHI TUNA AU POVRIE CRUSTED WITH PEPPERCORN TOPPED WITH A BRANDY MUSTARD CRÈME  
SAUCE RICE PILAF & GREEN BEANS

*CHOICE 5:* GRILLED VEAL CHOP WITH SUNDRIED TOMATO DEMI, ROASTED FINGERLINGS AND GRILLED  
ASPARAGUS

## **5TH COURSE**

COCONUT SAFFRON CRÈME BRULE

WARM CHOCOLATE SOUFFLÉ WITH A WHITE CHOCOLATE GANACHE

PEAR AND CRYSTALIZED GINGER CRISP