

# new year's eve dinner

# 2011 Menu

- amuse •

**Colorado Golden Potato Blini**- smoked salmon tartare

- starter •

**Butter Poached Oysters**- caviar, fingerling potato chip, chives

**Hydson Valley Foie Gras Torchon**- pickled cranberry & brioche

**Baby Greens & Herbs Salad**- baby beets, pear, champagne vinaigrette

**Buffalo Carpaccio**- fried egg, truffle aioli

- intermezzo •

**Last Summer's Palisade Peach Sorbet**

- entree •

**Roasted Veal Tenderloin**- sweetbread ravioli, cauliflower puree, baby carrots & truffle demi-glace

**Pan Seared Scallops**- chive gnocchi, caviar butter emulsion

**Grilled Wagyu New York Steak**- braised turnip greens & roasted maitake mushrooms

**Pan Roasted Duck Breast**- sweet potato & duck confit stuffed crepe, duck demi glace

**Hand Made Potato Gnocchi**- goat's milk ricotta, butternut squash, wild mushrooms, truffle

- dessert •

**Milk & Dark Chocolate Mousse Pyramid**- crispy praline bar

**Passion Fruit Parfait**- vanilla bean foam, honeycomb brittle

## **Glass of Champagne & party favors**

Fireworks First Seating: \$125 (does not include the amuse or intermezzo)

Dancing Second Seating: \$185 (includes all 5 courses)

*Beverages, tax & gratuity are additional*

*Advance payment is required when making a reservation*

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2011 Menu

## Children

*Menu available for the first seating only:*

- child amuse •

### **Tiny Tomato Soup**

- child starters •

**Green Salad**- ranch dressing

**Shrimp Cocktail**- cocktail sauce

- child entrees •

**Organic Petaluma Chicken Breast**- French fries or mashed potatoes, haricots verts

**Fettuccini**- marinara, alfredo, butter

**Petit Beef Tenderloin Steak**- French fries or mashed potatoes, haricots verts

- child dessert •

**Milk Chocolate Pudding**- caramelized Rice Krispie treat

Seated by 6:15- \$60

First Seating after 6:15- \$125

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Executive Chef | David Gutowski, Restaurant Manager | Tony McNally, Director of Wine, Sommelier | Bill Minett