

New Years Eve 2010

First Course

Poached breast of Free Range Chicken Stuffed with Boar Sausage with Apple Cranberry Braised Red Cabbage & Lingonberry Sauce.

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Oven Roasted Wild Mushroom Ravioli, Vine Ripe Tomato Tarragon Relish, Whipped Cambazola Cheese Drizzle, Tomato Confit & Kalamata Olive Sauce.

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Sushi Trio Sampler.

Second Course

Baby Frisee, Red Romaine, Purple Belgian Endive Leaves, Spicy Candied Walnuts, Teardrop Tomato, Daikon Sprouts.

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She-Crab Soup with Crab Dumpling.

Third Course

Herb Crusted Beef Tenderloin

Smoked Yukon Gold Mashed Potatoes, Broccolini, Maple Syrup Glazed Baby Carrots, Horseradish Veal Jus.

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Ginger Balsamic Glazed Cold Water Lobster, Jumbo Prawns

Fork Crushed Yams, Kohlrabi-Shiitake-Snowpeas, Lobster-Saffron Emulsion.

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Porcini Crusted Lamb Chop,

Creamy Blue Corn Meal, Wilted Spinach, Curried Cauliflower, Jalapeno-Cumin Sauce.

Dessert

Dark Chocolate Pyramid Anglaise, Raspberry Coulis & Chocolate Sauce.

Vanilla Bean Glazed Cheesecake with Grand Marnier Berry Compote.

Opera Cake, Chocolate Sponge, Coffee Buttercream & Bailey's Caramel Sauce.