



New Years Eve 2009

~Course One~

Endive and Heirloom Apple Salad

With shaved fennel, Asian pear, Gorgonzola, date compote, toasted Pine Mountain pine nuts and Basil oil

OR

Warm Sweet Pea and Mascarpone Soup

With roasted fennel foam and parmesan pudding

~Course Two~

Rosemary Roasted Lamb sickle

New Zealand lamb chop slowly roasted and served with a porcini and Portobello mushroom risotto finished with a pomegranate reduction

OR

Inside-Out Eggplant Parmigiana

Roasted Italian eggplant layered with smoked mozzarella, Sautéed arugula and Italian bread crumbs hash, finished with a roasted tomato marinara

~Intermezzo~

Limoneira Pink Lemon Granita

Garnished with frosted berries and mint salad

~Entrée~

Local Pacific Lobster

Stuffed with China white shrimp, New England scallops, Alaskan snow crab claw meat, and focaccia stuffing atop a fan of Limoneira avocado with clarified butter

OR

Beef Wellington

Filet Mignon lightly brushed with English mustard seared and wrapped with sautéed porcini mushrooms and sautéed spinach in puff pastry then baked medium rare and finished with a silk demi glace and roasted rosemary mashed potatoes

~Dessert~

Flourless Chocolate Cake

A warm chocolate cake with a rich chocolate center served with vanilla bean ice cream and candied walnuts and berries

OR

White Chocolate Covered Bomba

Passion fruit, Mango and raspberry sorbet covered with a white chocolate shell and served with a raspberry mint reduction

\$79 plus tax and gratuity