

# NEW YEAR'S EVE 2008

## THREE COURSE DINNER MENU

**HOMEMADE STUFFED MOZZARELLA W/ PROSCIUTTO, ROASTED TOMATOES & BASIL**  
CELERY REMOULADE, MARINATED MUSHROOMS AND MÂCHE SALAD

**VOL AU VENT (PUFF PASTRY SHELL) FILLED WITH SEAFOOD CHAMPAGNE**  
SCALLOPS, SHRIMP & MUSHROOMS, JULIENNE LEEK

**JUMBO LUMP CRAB CAKES (ADD \$4.00)**  
BRAISED FENNEL AND RED PEPPER COULIS

**CLASSIC LOBSTER BISQUE**  
DICED LOBSTER

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**JUMBO WHITE SHRIMP SAUTÉ WITH CHARDONNAY, ROASTED TOMATO AND BASIL**  
CHANTERELLES RISOTTO

**FROM CRESCENT FARM, CLASSIC LONG ISLAND DUCK A L'ORANGE**  
HARICOTS VERTS & WILD RICE

**VEAL ESCALOPINE SAUTEED FORESTIÈRE (MUSHROOMS, SHALLOTS & MADEIRA)**  
HARICOTS VERTS, PURÉE CRECY, & POTATO

**\*RACK OF LAMB WITH FRESH HERBS & MUSTARD CRUST, AU JUS (ADD &5.00)**  
VEGETABLE BOUQUETIÈRE

**\*GRILLED DRY AGED FILET MIGNON, MELTED SWEET GORGONZOLA, BORDELAISE**  
**(ADD \$5.00)**  
PURÉE CRECY, HARICOTS VERTS & DARPHIN POTATO

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**GRAND-MARNIER CAKE WITH GRAND-MARNIER CRÈME ANGLAISE**

**CHOCOLATE & PRALINE (GIANDUJA) MOUSSE CAKE, HOT CHOCOLATE SAUCE**

**CREPE NORMANDE (FILLED WITH APPLES), FLAMBÉE CALVADOS, APPLE GLAZE**

**PRICED AT \$45.00**

## PLEASE NO SUBSTITUTIONS

**\$5.00 CHARGE FOR SHARING ENTREÉS**

\*Consuming raw or undercooked meats, fish, or shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.