

New Years Eve Gala Dinner

DECEMBER 31, 2009

FIRST OFFERING

SMOKED SCALLOP BISQUE
DUNGENESS CRAB FRITTER
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### SECOND OFFERING

BLACK CREEK BISON TENDERLOIN CARPACCIO  
LOLA ROSA & RED OAK BABY GREENS  
BLUEBERRY BALSAMIC COMPOTE  
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THIRD OFFERING

BOWERY FARMS RABBIT POT PIE
FRIED QUAILS EGGS
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### INTERMEZZO

RASPBERRY TEA & LEMON MINT GRANITE  
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ENTRÉE

BEEF TENDERLOIN & WILD BOAR PROSCUITTO WRAPPED
KING PRAWNS
WHITE TRUFFLE POTATO TERRINE
WILD MUSHROOM DEMIGLAZE
OR
SLOW ROASTED FRAZER VALLEY DUCK BREAST
ALMOND TATER TOTS, FOIE GRAS DEMIGLAZE
OR
HALIBUT & PISTACHIO BRIE GRATIN
SMOKED PORK BELLY & SQUASH RISOTTO, MANDARIN &
POMEGRANATE SALSA
SWEET GREEN PEA PUREE
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### FINAL TOUCH

TRIPLE CHOCOLATE & TOFFEE FUDGE CHEESECAKE  
PEACH & MANGO COULIS

Thank you for joining us to celebrate this special time with your friends & family in a fine tradition of gourmet food and a warm friendly environment.

BON APPETIT

CHEF DE CUISINE: ANDREW STIGANT

AMERICAN BISTRO

COMPLIMENTARY HORS D'OEUVRES RECEPTION

\$59 PER PERSON  
\$110 PER COUPLE