

# AMUSE

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**Tempura Crisped Jumbo Prawn**  
sweet n' spicy red chili lime sauce

## 2nd COURSE

**Lobster and Sweet Potato Soup**  
leeks sweet red peppers basil lime

**Rare Seared Ahi Tuna**  
hudson valley foie gras baby bok choy port lemon essence

**Pan Roasted Georges Bank Jumbo Sea Scallops**  
celery root puree prosciutto black truffle

**Seared Kona Kampachi**  
pink grapefruit avocado hammock hollow salad greens daikon three citrus ponzu

**Jumbo Lump Crab Cake**  
green apple walnut napa salad sesame ginger vinaigrette

**Oak Grilled Lamb Tenderloin**  
herb roasted roma tomato sweet red pepper piperade warm pecan crusted goat cheese

## ENTREES

**Fillet of Gulf Black Grouper**  
artichokes haricot vert russian fingerlings tarragon lemon

**Whole Stuffed Maine Lobster**  
lump crab buttery leeks golden crumbs crisped potatoes

**Roasted Cervena Venison Chop and Tenderloin**  
gingered sweet potatoes sugar snap peas port green peppercorn sauce

**Pan Roasted Center Cut Filet Mignon**  
shiitake mushroom & parsley crust potato parmesan gratin rosemary cabernet sauce

**Roasted Rack of Neiman Ranch Lamb**  
saute of oyster mushrooms herb roasted potatoes haricot vert leek mousseline

**Oak Grilled Summerfield Farms Veal Chop**  
porcini mushroom risotto roasted cipollini jumbo asparagus

## DESSERT

**Chocolate**  
almond 'joy' oregon hazelnut chocolate tart  
milk chocolate caramel raspberry gelee  
bittersweet chocolate ice cream  
chocolate sauce

**Citrus**  
pink grapefruit pate' meyer lemon bar  
confit'd kumquats tangerine sorbet  
passionfruit cheesecake lemon butter cookie  
vanilla orange sauce

\$85 per person  
plus beverages, taxes and 20% gratuity

Dining Room & Wine Director ANDRES LOAIZA Pastries KATHRYN KING Cuisine GERRY KLASKALA

**new years eve, thursday, december 31, 2009**