

New Year's Eve 2011
A la Carte Menu

Our goal is to provide an exciting dining experience and adventure toward new taste horizons with color and contrast, seasoning skills and an atmosphere which reflects the total spirit of this most beautiful holiday.

The Complete Five-Course Holiday Dinner
Includes Your Choice of Appetizer, Salad,
Intermezzo, Main Course, Dessert and Coffee or Tea.

Appetizer

IMPORTED BURRATA MOZZARELLA
Roasted Red Peppers and Basil Oil

HOUSE SMOKED SALMON
Sturgeon Caviar, Toasted Brioche, Crème Fraîche

CLASSIC JUMBO SHRIMP COCKTAIL (\$5 additional)
Cocktail Sauce and Continental Sauce, Grated Horseradish

BEEF CARPACCIO
Baby Arugula, White Truffle Oil, Shaved Parmigiano-Reggiano

SAUTEED FOIE GRAS (\$5 additional)
Roasted Beets, Pistachio Bread Pudding, Sauternes Sauce, 25 Year-Old Balsamico

TRADITIONAL CREAM OF WILD MUSHROOM

MAINE LOBSTER BISQUE

Salad

CLASSIC CAESAR SALAD
Grated Aged Asiago Cheese

Intermezzo

ILLUMINATED CHAMPAGNE SORBET

Main Courses

A Manor Classic
GRILLED PRIME FILET MIGNON
AND MAINE LOBSTER TAIL (\$10 additional)
Vegetable Bouquet, Cauliflower Puree, Winter Truffle Sauce

PAN SEARED NEW ENGLAND COD
Chive Mashed Potatoes, Wilted Baby Spinach, Royal Trumpet Mushrooms
Dijon Butter Sauce

DUO OF DIVER SEA SCALLOPS AND HAWAIIAN PRAWNS
Wild Mushroom Risotto, Saffron Sauce

SHELLED MAINE LOBSTER BRAISED IN SWEET BUTTER
Creamy Polenta, Herbed Lobster Emulsion

MAGRET DUCK BREAST
Wild Rice, Roasted Baby Beets, Orange-Black Peppercorn Sauce

GRILLED FILET MIGNON (\$5 additional)
Mashed Potatoes, Hen of the Woods Mushrooms, Périgourdine Sauce

MUSTARD-CRUSTED RACK OF LAMB
Baby Vegetables, Potatoes Gratin, Rosemary Sauce

Desserts

OPERA CAKE
Almond Cake with Chocolate Ganache and Coffee Butter Cream

CHAMPAGNE MOUSSE TERRINE
Champagne Mousse Layered with Strawberries and Vanilla Chiffon Cake

WARM MULLED WINE-POACHED PEAR
On Chestnut Cake with Winter Fruit Compote

CHEF'S ASSORTMENT OF ARTISAN CHEESE
Camembert (Cow-Soft-France), Piave (Cow-Hard-Italy)
and Fourme d'Ambert (Cow-Blue-France)
Candied Walnuts, Dried Fruit and Toasted Olive Bread

Beverages

COFFEE, DECAFFEINATED COFFEE, TEA OR MILK

\$74.95 per person plus tax and gratuity.

Children's Dinner available on request for ages 12 and under for \$29.95