



## *New Year's Dinner 2009*

### *Entrée*

***Filet Mignon & Lobster Tail***, Grilled Filet Mignon with Sauce Bordelaise and Lobster Tail with Drawn Butter, Potato Au Gratin, Haricot Verts and Baby Vegetables

\$ 59

***Twin Lobster Tails***, Two 8 oz Lobster Tails with Drawn Butter, Herb Risotto, Haricot Verts and Baby Vegetables

\$ 69

***Grilled Filet Mignon***, Wrapped in Applewood Bacon with Sauce Bordelaise, Potato Au Gratin, Haricot Verts and Baby Vegetables

\$ 40

***Beef Wellington***, Filet Mignon in Puff Pastry with Chanterelle Mushrooms and Pate, Sauce Bordelaise Fingerling Potatoes, Haricot Verts and Baby Vegetables

\$ 42

***Grilled Veal Chop***, Vidalia Onion Marmalade Fingerling Potatoes, Haricot Verts and Baby Vegetables

\$ 43

***Veal Sirloin Roulade***, Stuffed with Morel Mushrooms, Foie Gras Demiglace Yukon Gold Mash, Haricot Verts and Baby Vegetables

\$ 45

***Blackened Florida Swordfish***, Lump Crab Meat and Roasted Pepper Salsa Yukon Gold Mash, Haricot Verts and Baby Vegetables

\$ 38

***Fillet of Chilean Seabass***, Saffron Braised Tomatoes and Buttery Leeks Herb Risotto, Haricot Verts and Baby Vegetables

\$ 43

*Menu Subject to Change*

*6% sales tax and 18 % Gratuity will be added to all checks*

### *Three Course Prix Fix*

***Poached Maine Lobster and Tomato***  
Over Arugula with Champagne Vinaigrette

***Beef Wellington,***

Filet Mignon in Puff Pastry with Mushroom Duxelle and Pate, Port Wine Demiglace, Potato Au Gratin, Sauteed Baby Vegetables

***Chamboard and Maricaibo Chocolate Tort***

Fresh Raspberries & Wafer Crisp

***\$ 65.00 per person***

### *Five Course Prix Fix*

***Poached Maine Lobster and Tomato***  
Over Arugula with Champagne Vinaigrette

***Seared Swordfish***

Spinach Gnocchi and Gorgonzola Beurre Blanc

***Filet Mignon,***

Foie grass Sauce, Fleur de Sel Fingerling Potatoes Sautéed Baby Vegetables

***Cheese Presentation,***

***Chamboard and Maricaibo Chocolate Tort***  
Fresh Raspberries & Wafer Crisp

***\$ 79.00 per person***