



welcomes 2013

first course

Crispy Oysters
creamed swiss chard, roasted fennel, smoked bacon, parmesan
or

Cheese Tortellini
butternut squash, roasted brussels sprouts + sage butter
or

Shrimp & Lobster Cocktail
mango + avocado relish

Chandon Etoile Rose

second course

Crab Bisque
golden chive + crème fraiche
or

Kale Salad
julienne pear, pan roasted croutons, pecorino romano + lemon vinaigrette

Veuve Clicquot "Yellow Label Brut"

third course

Tender Beef Short Rib
lobster risotto + pickled vegetables
or

Herb Roasted Loin of Veal
garlic mashed potatoes, local vegetables
or

Blackened Ahi
sweetwater shrimp, steamed jasmine rice + tomato wasabi vinaigrette

Moet & Chandon "Grand Vintage" Blanc '03

dessert

Pear Fiancier
lemon sorbet
or

Chocolate Crème Brulee
salted caramel shortbread

Belvedere Lemon Basil Martini