



New Years Eve Dinner



First Course

SCALLOP

SPICED PEARS, GINGER-PEAR PURÉE, MICRO CILANTRO

Second Course

CHOOSE ONE

PETITE GREENS

POINT REYES BLEU, RASPBERRY VINAIGRETTE, RASPBERRIES

LOBSTER BISQUE

Third Course

CHOOSE ONE

FOIE GRAS

BRIOCHE, PICKLED GOOSBERRIES AND PURÉE, PINE NUT BUTTER

CHILLED POACHED LOBSTER

SPICED CRANBERRY PURÉE, PORT POACHED APPLES,
ARUGULA SALAD, BALSAMIC REDUCTION

Fourth Course

CHOOSE ONE

SCOTTISH SALMON

ROASTED MUSHROOM RISOTTO,
CARROT MISO BROTH, SAUTÉED GREENS

TURBOT

COCONUT, TOMATO, MIRIN AND SOY BROTH, SPICED ALMONDS, KIMCHEE, FARO RISOTTO

FILET MIGNON

TRUFFLE BUTTER, DEMI SAUCE,
STILTON CREAM FINGERLING POTATOES

BREAST OF ROHAN DUCK

BOURBON BARBECUE GLAZED BREAST OF ROHAN DUCK, BLACK GARLIC
GRILLED ASPARAGUS, SMOKED CORN PUDDING

Fifth Course

NEW YEAR'S EVE DESSERT INDULGENCE



\$175 PER PERSON PLUS GRATUITY

GREEN ROOM EXECUTIVE CHEF, KEITH MILLER, CEC