



New Year's Eve Menu

\$89 per person

1st Course Selection:

Choice of:

Lobster Bisque

Crème Fraîche and Aged Sherry Reduction

New Zealand Elk Carpaccio

Sea Salt, Spanish Olive Oil, Crisp Baguette, Arugula, Shaved Reggiano

East and West Oyster Trio

Three Cold Water Oysters, Caviar, Champagne Mignonette, and Arugula

Seared Jumbo Diver Scallops

Saffron Cream, Almond Caper Relish, Arugula

Escargot en Croute

Mushrooms, Roasted Garlic, and Cream

2nd Course Selection:

Bibb & Beets Salad

Peeky Toe Crab, Candied Walnuts, Champagne Sabayon

Bohemian Greens

*Organic mixed greens, Cherry Tomatoes, Cucumbers, Almonds, Blue Cheese, Almonds,
and Roasted Lemon Vinaigrette*

Traditional Caesar

Hearts of Romaine, Reggiano Cheese, Croutons, Marinated White Anchovies

Lobster Potato Salad

Butter Poached Lobster Tail, Truffle Potato Salad and Chive Aioli

Entrée Selection

Chilean Sea Bass

Lobster Risotto, Haricot Verts, and Pink Peppercorn Burre Blanc

Pan Roasted Scottish Salmon

Creamy Risotto, Asparagus, and Red Pepper Piperade

The 2012 Bison Strip

*20 ounces of Bison Strip and 12 grams of Foie Gras Butter
Served with Roasted Seasonal Vegetables and Watercress*

Jürgen's Filet Mignon

Swiss Rösti Cake, Asparagus, Blue Cheese Butter, and Blueberry Demi

Grilled Prime NY Strip Steak

Truffle Mash Potatoes, Oyster Mushrooms with Cold Water Oysters, and Demi Glace

Chef's Choice Nightly Feature

Seasonal Selection to be determined...

Dessert Selection

Each dessert is served with a complementary glass of house champagne

Dark Chocolate Mousse

Peppermint Bark and New Year Chocolate Cup

Red Stag Velvet Cake

Old Fashion Buttercream, Velvet Cake, and Coconut Macaroon

Strawberries and Champagne Sabayon

Fresh Strawberries with a Champagne Custard Sauce

NY Style Cheesecake

Creamy Mascarpone and Blueberry Pineapple Compote

Chef's Choice Gluten Free Dessert

to be determined..

Executive Chef Adam Hayes and Culinary Team