

NEW YEARS 2010

APETTIZER

Your choice of:

Tender duck tartar- Accompanied with an array of finely chopped boiled egg, concasse tomato, celery, red onion, Boursin cheese and capers. Includes puff pastry cracker and tarragon mayonnaise.

Bacon wrapped scallops with béarnaise and herb cream cheese. Garnished with fried clams and chives.

SALADS

Endive and mixed greens topped with thin sliced Parma ham, grape tomatoes, beet strings and crisp fried red onion.

Baby Romaine Caesar- tossed mini greens in our own classic dressing with baked croutons, shaved asiago cheese and white wine cured sun dried tomatoes.

ENTREES

Your choice of:

Seared lamb chops placed on a pistachio and rosemary cream sauce and purple potato mashed.

6oz. Australian rock lobster with lemon drawn butter and a Champagne raspberry puree sauce with black truffle polenta .

Chicken tart in a creamy asparagus and risotto sauce topped with mascarpone and diced pancetta bacon.

Eye of sirloin Wellington filled with herb cheese mushroom duxelles and wrapped in flaky puff pastry placed on bordelaise and finished with baked Yukon gold gratin.

DESSERTS

Your choice of:

Chocolate Decadence with raspberry coulis

Crème Caramel with caramelized pineapple

Pear and peach custard streusel with rum butter sauce

White chocolate mascarpone cheese cake with fresh berries

Priced per person at \$22.99, dinner starts at 4:00 p.m. till 10:00pm. All beverages are extra and their will be an 20% gratuity added to all parties of eight or more. We suggest all reservations be in with in one week of event to assure your setting. Please call for your reservations at 303-774-7399 between 12:00 p.m. and 10:00 p.m. ask for Deb.