

NEW YEARS EVE 2011

First course

Butternut Squash Soup served with spicy Peanuts drizzled with Parsley oil

Second Course

Timbale of Lobster with reduction of Tomato, Rosemary Demi in a cloud of Potato cream

Third Course

Organic baby greens with Roasted Shallot Vinegarette infused Tarragon and Potato Hay

Forth Course

Le Petit Feuillate of Wild Mushroom with marinated and grilled Quail in a Bordeaux wine reduction

Fifth Course

Lemon Sorbet with mint Julienne and a splash of Vodka

Sixth Course

Trio of each: Beef Wellington with a port Wine sauce, Chilean Sea Bass with lemon Beurre Blanc Sauce, Venison medallion with Berries demi served with asparagus, corn mashed potatoes and carrot nutmeg mousse

Desert

Chocolate pyramide served with florentine cookie and raspberry sorbet and hazelnut creme anglaise