



from



NEW YEAR'S 2011

Three Course Prix Fixe

available Friday, Saturday and Sunday

1st course

gulf coast oyster harry's style

topped with stone crab, prosciutto, vodka cream, and manchego cheese

Nobilo, Sauvignon Blanc, Marlborough, New Zealand, 2009

duck fusion tacos

red onion, cilantro, plum wine-berry duck sauce, crispy taco shell

Wente Vineyards, Reliz Creek Pinot Noir, Arroyo Seco, Monterey, 2009

stilton salad

stilton blue cheese, tomatoes, sweet onion, mixed greens and balsamic vinaigrette

Wente Vineyard, Morning Fog Chardonnay, Livermore Valley, 2010

2nd course

lobster thermidor

6 oz cold water lobster tail, brandy and lobster mornay sauce, champagne risotto, asparagus

Wente Vineyard, Morning Fog Chardonnay, Livermore Valley, 2010

pan-seared scallop crusted gulf of mexico hogfish

shrimp mousse, butternut squash and beet hash, saffron cream sauce

Nobilo, Sauvignon Blanc, Marlborough, New Zealand, 2009

smoked colorado double rib lamb chop

three cheese scalloped potatoes, winter vegetable ratatouille, black berry reduction

Louis Martini, Cabernet Sauvignon, Napa Valley, 2008

3rd course

chocolate brownie and kahlúa crème brûlée with caramelized raw sugar

Chateau Ste Michelle, Harvest Select Riesling, Columbia Valley, 2009

grand marnier strawberry and vanilla sponge cake, cream cheese filling, mango, kiwi, mixed berries

Chateau Ste Michelle, Harvest Select Riesling, Columbia Valley, 2009

bananas foster, vanilla ice cream, caramelized bananas, chocolate cup

Chateau Ste Michelle, Harvest Select Riesling, Columbia Valley, 2009

\$49.95 prix fixe

exciting wines paired with each selection for \$69.95

no substitutions please