

*New Years Eve Menu
Grand Dining Room
December 31, 2008*

Appetizer

*Crab Beignets with Herbed Yogurt
Preserved Citrus Zest*

Soup

*Smoked Chicken Consommé
Bruniose of Carrots and Jicama*

Salad

*Assorted Winter Greens with Marinated Artichoke Salad
Five Herb Vinaigrette*

Intermezzo

Plum Wine and Lemon Sherbet

Entrée

*8 oz. Grilled Angus Filet Mignon with a Petite Lobster cake,
Béarnaise Sauce, Truffled Mashed Potatoes, and Asparagus*

Or

*Cold Water Lobster Tail with Tempura Jumbo Shrimp, Sweet Chili
Beurre Blanc, Creamy Risotto and Asparagus*

Dessert

*Trio of Three Flavors accompanied with Champagne Sabayon
Chocolate Basil Torte
Hand-rolled Bittersweet Raspberry Truffle
Raspberry-Basil Meringue "Napoleon"*