

# New Year's Eve 2011

(First seating, \$59 per person)

## Amuse Bouche

**Beef Tartar** / oyster mignonette / celery foam / mussel crisp

**Anchovy Cream** / farm-raised egg / Belgian cheese tuile

**Potjes Vlees:** veal / rabbit / chicken / Gentse mustard / brown bread  
*with Deus (Brouwerij Bosteel) 'Brut de Flanders', Belgium N.V. (add \$18)*

## First Course

**Seared Scallops** / pork belly / Brussels sprouts / cauliflower mousse /  
soy dressing / pomegranate / bitter endives / root vegetables  
*with Eric Lemelson Pinot Gris 'Tikka's Run', Willamette, Oregon 2011 (add \$12)*

or

**Lobster Beignet** in a fennel-saffron broth / orange / carrot mousse / tomato / cacao  
*with Viñedos de Ithaca, Pedro Ximenez 'Odysseus', Priorat, Spain 2007 (add \$16)*

or

**Warm Cured Salmon** / Belga caviar pasta / red beet cubes / Brussels leek /  
Tahitian vanilla / Rosé de Gambrinus  
*with Charles Orban, Champagne Brut Rose, France N.V. (add \$18)*

## Main Course

**Venison** / smashed purple potatoes / salsify / chestnuts /  
wild mushrooms / crème brûlée / quince  
*with Domaine la Roubine Gigondas, Rhône, France 2008 (add \$15)*

or

**Spinach flan** / carrots / zucchini / snow peas / broccoli / celery root  
*with Domaine Plantevin Côtes du Rhône Blanc, Rhône, France 2006 (add \$9)*

## Dessert

**Bacon Macaroon** / chocolate flan / banana / sponge cake /  
mascarpone / figs / red wine / coffee / marigold  
*with Château Les Grandes Terres Cadillac, Bordeaux, France 2005 (add \$9)*

**Executive Chef – Bart Vandaele**

# *New Year's Eve 2011*

\$89 per person (gratuity & taxes excluded)  
Wine pairings add \$45

## *AMUSE BOUCHE*

**Beef Tartar** / oyster mignonette / celery foam / mussel crisp

**Anchovy Cream** / farm-raised egg / Belgian cheese tuile

**Potjes Vlees:** veal / rabbit / chicken / Gentse mustard / brown bread  
*with Deus (Brouwerij Bosteel) 'Brut de Flanders', Belgium N.V.*

## *THE MENU*

**Seared Scallops** / pork belly / Brussels sprouts / cauliflower crème / soy dressing / pomegranate / bitter endives / root vegetables  
*with Eric Lemelson Pinot Gris 'Tikka's Run', Willamette, Oregon 2011*

**Lobster Beignet** in a fennel-saffron broth / orange / carrot mousse / tomato / cacao  
*with Viñedos de Ithaca, Pedro Ximenez 'Odysseus', Priorat, Spain 2007*

**Warm Cured Salmon** / Belga caviar pasta / red beet cubes / Brussels leek / Tahitian vanilla / Rosé de Gambrinus  
*with Charles Urban, Champagne Brut Rosé, France N.V.*

**Venison** / smashed purple potatoes / salsify / chestnuts / wild mushrooms / crème brûlée / quince  
*with Domaine la Roubine Gigondas, Rhône, France 2008*

**Bacon Macaroon** / chocolate flan / banana / sponge cake / mascarpone / figs / red wine / coffee / marigold  
*with Château Les Grandes Terres Cadillac, Bordeaux, France 2005*

**Vegetarian options available**

*Complimentary Champagne Toast*

**Executive Chef – Bart Vandaele**