



NEW YEARS EVE 2011
PRIX FIXE MENU

AMUSE

FOIE GRAS TERRINE
huckleberry coulis, spiced tuile

TO START

BUTTER POACHED LOBSTER
american sturgeon caviar, celery root, sea urchin

IN THE MIDDLE

RICOTTA GNOCCHI
quail egg, white truffles, parmesan cream

MAIN

DRY AGED SIRLOIN OF BEEF
heirloom beans, bone marrow, perigord truffles

DESSERT

PINK CHAMPAGNE GELÉE
vanilla lychee, orange ginger fragrant syrup

\$225/person

Includes a half bottle of Louis Roederer champagne