



December 31, 2009
New Year's Eve Menu

Smoked Salmon, Tuna and Oyster Trio



Sautéed Foie Gras with Apples, Calvados and Toasted Pandoro



Raviolini in Brodo di Cappone di Mamma Egi



Black Sea Bass Saltinbanco

Or

Filet Mignon with Wild Mushrooms, Potato Gratin and Truffle Essence



Tropical Crème Brulée, Dark Chocolate Fondant and Grand Marnier Parfait

\$195 per person
(tax and gratuity not included)

★Buon Anno-Happy New Year★