

NEW YEAR'S EVE 2009
\$ 80

first course

BAKED CAMEMBERT POTATO TART
champagne grape reduction and herb salad

TOMATO GLAZED PORK BELLY
"lucky" black eyed pea stew

HOUSE CURED SMOKED SALMON
Hard-cooked egg, citrus crème fraiche, salmon roe

second course

FARMER'S CHEESE CANNELONI
cheese stuffed crepe, leeks, black truffle

third course

BEER-BRAISED BEEF SHORT RIB
fresh egg noodles and glazed carrot

CHATHAM COD
salt cod chowder, saffron, bacon

LONG ISLAND DUCK BREAST
napa cabbage, duck confit, apple butter

dessert

TBD

NEW YEAR'S EVE 2009

\$95

Amuse

LUMP CRABMEAT FRITTER
saffron aioli

first Course

BAKED CAMEMBERT POTATO TART
champagne grape reduction and herb salad

TOMATO GLAZED PORK BELLY
"lucky" black eyed pea stew

HOUSE CURED SMOKED SALMON
hard-cooked egg, citrus crème fraiche, salmon roe

second course

FARMER'S CHEESE CANNELONI
cheese stuffed crepe, leeks, black truffle

Third Course

CHATHAM COD
salt cod chowder, saffron, bacon

WILD KING SALMON
meyer lemon preserve and peanut potato confit

fourth Course

BEER- BRAISED BEEF SHORT RIB
fresh egg noodles and glazed carrot

LONG ISLAND DUCK BREAST
napa cabbage, duck confit, apple butter

dessert

TBD