

## **New Years Eve 2009**

Kumomoto Oysters, Celery- Sea Jelly, Sea Beans, Mustard Drops

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Chilled Lobster- King Crab Salad, Gathered Greens, Candied Kumquat, Saffron  
Essence

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Seared Scallop, Vanilla Parsnip Puree, Caramelized Grapefruit, Pistachio  
Vinaigrette

Or

Seared Hudson Valley Foie Gras, Muddy Pond Sorghum Gastrique, Huckleberry  
Panetone

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Braised White Oak Pastures Short Rib, Herb Gnocchi, Truffle Oxtail Jus

Or

Roasted Halibut, Porcini, Salsify and Celeriac Ragout, Lobster-Ham Hock Nage

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Pear- Fennel Tart Tatin, Star Anise Caramel

Toffee Pudding Cake, White Chocolate Crème

Passion Fruit Ricotta Cheesecake, Macadamia Crisp

\$75 6:00

\$95 9:00