



NEW YEAR'S EVENING 2007

**Prix Fixe
DINNER MENU**

Appetizers

*Oysters on the half shell
Veal and sage ravioli in vodka cream sauce
Shrimp with traditional sauce
Manchego cheese & Serrano ham on crostini*

Salad

Arugula with roasted walnuts & Parmesan with sour cherry vinaigrette

Entrees

Medallions of beef tenderloin with a bordelaise sauce

~or~

Chilean sea bass with a blood orange sauce

*Both served with
Brussel sprouts with caramelized onions
Horseradish-scented sweet potato mash*

Dessert

Chocolate pudding cake served with peppermint gelato

**\$60 per person
RESERVATIONS ONLY
933-0623**

*Credit card deposit required with Reservation
by December 26th*

