

***Mission Inn Restaurant***

***New Year's Eve  
Wednesday, December 31, 2008***

***Toast with Pommery Champagne***

***First Course***

***Roasted Butternut Squash Soup***  
*Scented with Maple Syrup and Garnished with Pumpkin Chantilly*

***Second Course***

***California Baby Greens***  
*with Toasted Walnuts, Apples and Fennel Slaw,  
Shaved Parmesan, Honey and Red Wine Vinaigrette*

***Intermezzo***

*Rose Petal Champagne Sorbet*

***Main Course***

***USDA Choice 8oz. Grilled Filet Mignon***  
*Chanterelle and Madeira Wine Sauce,  
Brie Mashed Potatoes and Roasted Fresh Asparagus*

***Dessert***

***Chocolate Crunch Cake***  
*A Crunchy base of Milk Chocolate and Peanut Butter layered  
with Chocolate Truffle Mousse and Dark Chocolate Ganache*

***Brewed Beverage***

*Coffee, Decaffeinated Coffee or Hot Tea*

*\$150.00 per person*

*Service Charge and Applicable Sales Tax are included.*

*Executive Sous Chef, Frank Shimazu*

***Mission Inn Restaurant***

***New Year's Eve  
Wednesday, December 31, 2008***

***Toast with Pommery Champagne***

***VEGETARIAN MENU***

***First Course***

***Roasted Butternut Squash Soup***  
*scented with Maple Syrup and Garnished with Pumpkin Chantilly*

***Second Course***

***California Baby Greens***  
*with Toasted Walnuts, Apples and Fennel Slaw,  
Shaved Parmesan, Honey and Red Wine Vinaigrette*

***Intermezzo***

*Rose Petal Champagne Sorbet*

***Main Course***

*Choice of:*

***Tri-Color Goat Cheese Ravioli and Grilled Vegetable Terrine***  
*served with a Smoked Heirloom Tomato Sauce*

*or*

***Teriyaki Tofu Lasagna***  
*Layers of Grilled Eggplant, Yellow Zucchini and Teriyaki Marinated Tofu*

***Dessert***

***Chocolate Crunch Cake***  
*A Crunchy base of Milk Chocolate and Peanut Butter layered  
with Chocolate Truffle Mousse and Dark Chocolate Ganache*

***Brewed Beverage***

*Coffee, Decaffeinated Coffee or Hot Tea*

*\$150.00 per person*

*Service Charge and Applicable Sales Tax are included.*

*Executive Sous Chef, Frank Shimazu*