



***New Year's Eve  
Monday, December 31, 2007***

***First Course***

***Duo of:  
Cure Salmon on Rye Toast  
&  
Jumbo Shrimp wrapped with Pancetta  
Dill Grain Mustard, Crème Fraiche and Horseradish Sauce***

***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 Grilled Filet Mignon  
Chanterelle and Madeira Wine Sauce,  
Brie Mashed Potatoes and Roasted Fresh Asparagus***

***Dessert***

***Chocolate Box***

***A Dark Chocolate Box Filled with Dark Sponge Cake  
Chocolate Mousse and Topped with Chocolate Shavings***

***Coffee, Decaffeinated Coffee or Hot Tea***

*Service Charge and Applicable Sales Tax are not included.*

*Chef de Cuisine, Michael Henry*