

bc

armory square

CELEBRATE NEW YEARS EVE 2011

AMUSE BOUCHE

potato truffle

parmesan, black truffle, leek fondue

SECOND COURSE

ice berg wedge

pancetta, tomato, blue cheese vinaigrette

crab cakes

baby greens, old bay rémoulade

island creek oysters

champagne mignonette and classic cocktail sauce

THIRD COURSE*

filet mignon 'oscar style'

asparagus, butter poached crab, sauce béarnaise

pan seared halibut

tomato confit, wilted spinach, caviar beurre blanc

rare 'everything crusted' tuna

baby bok choy, apple wasabi puree, mango chili sauce

roasted half chicken

truffled potato puree, broccoli, mushroom jus

FOURTH COURSE

dark chocolate molten cake

raspberry coulis, whipped cream

french toast bread pudding

vanilla ice cream, bourbon raisins, maple creme anglaise

champagne zabaglione

fresh berries

FOUR COURSE PRIX FIXE 65.00

*Please note the chef is concocting a potato gnocchi option for
vegetarian's third course option

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