



## New Years Eve 2011

\$79 per person with out wine service

\$110 per person with wine service

### Select One of Each of the Following:

#### Starters

**Maine Crab Cakes** Lemon Garlic Crème Fraîche • Fennel-Arugula Salad • Shaved Red Onion

**Steamed Mussels** Spicy Sausage • Kale • Tomatoes • Garlic Butter and White Wine Broth

**Seafood Sampler** Fresh Shucked Local Oysters • Jonah Crab Claws • Shrimp Cocktail  
Mignonette and Cocktail Sauce

**Tomato Bisque** Cream • Fresh Tomatoes • Basil • Parmesan Reggiano • Home made Croutons

**Beef Tenderloin Carpaccio** Pan Seared • Chilled • Thinly Sliced Red Onions • Capers  
Parmigiano Reggiano • White Truffle Oil • Maine Sea Salt • Pink Peppercorns

**Baby Spinach Salad** Baby Spinach • Roasted Beets • Candied Walnuts • Roquefort Cheese  
Green Apples • Honey Dijon Vinaigrette

#### Entrees:

**Grilled Beef Tenderloin** Wild Mushroom Orzo • Fresh Herbs • Leek Cream • Roquefort Cheese

**Butternut Squash Risotto** Parmesan Reggiano • Fresh Thyme • Spinach  
Crispy Cubes o Fried Tofu

**Seared Atlantic Salmon** Roasted Fingerling Potatoes • Fresh Pea Puree  
Honey Glazed Baby Carrots

**Lobster Fettuccine** House Made Saffron Fettuccine • Lobster Cream • Fresh Basil  
White Truffle Oil • Fresh Picked Maine Lobster

**Roast Duck** Pan Roasted Duck Breast • Leg Confit • Buttermilk Whipped Potatoes  
Lingonberry Demi- Glaze

**Baked Stuffed Sole** Maine Crabmeat Stuffing • Maine Cheddar Whipped Potatoes  
Savory Lobster Cream Sauce

**New York Strip Steak – Au Poivre** Seared with Black Pepper • Cognac Cream Sauce • House  
Made Tater Tots

#### Desserts

**Strawberry and Blueberry Napoleon** Layers of Shortcake • Maine Blueberry Sauce •  
Fresh Strawberry Sauce • Whipped Cream

**Classic Crème Brûlé** Delectable • Creamy • Custard • caramelized Sugar

**Chocolate Truffle Bomb** Decadent Chocolate • Drizzled with Chocolate Ganache

**Whole Poached Pear** Delicately Poached in Sweet Wine with Maine Cranberry Puree and a Vanilla  
Bean Syrup