

jardinière

New Year's Eve

December 31, 2007

Caviar Amuse Bouche



Terrine of Foie Gras

Riesling Ginger Gelée and Toasted Brioche

Job. Jos. Prum Riesling Auslese "Weblener Sonnenuhr"

Mosel-Saar-Ruwer, Germany 1997



Potato Gnocchi

Maine Lobster, Fines Herbes and Meyer Lemon

Fontaine-Gagnard Chassagne-Montrachet "Vieilles Vignes"

Burgundy, France 2004



Alaskan Sablefish,

"Trumpets de la Morts,"

Sunchokes and Savoy Spinach, Pinot Noir-Mushroom Reduction

Ici/La-Bas Pinot Noir "Les Révélés" Oregon 2002



Rack of Lamb and Crépinette

Périgord Truffles, Celery Root Purée and Apple Salad

Mas Romani "Artigas" Priorat, Spain 2004



Milk Chocolate Crêpe Terrine

Caramel Cream and Bartlett Pear Sorbet

Graham's 20 Year Tawny Port, Portugal

Champagne Toast

Gosset Brut Champagne "Excellence" Aÿ, France NV

Supplements: Oysters on the Half Shell -\$4 per piece

Caviar -\$99 • Selection of Cheese for One -\$19