

Bayfront Bistro
New Year's Eve Menu 2010

Second Seating
8PM

Second Seating
8PM

Amuse Bouche

Scallop and Tobiko Caviar

Appetizer

Roasted Quail

With Brioche Chorizo Stuffing
finished with saffron and fresh herbs emulsion

Salad

Mixed organic greens
served with Poached Pears, Candied Pecans,
Roquefort Cheese and Red Wine Vinaigrette

Choice of Entree

Dover Sole a la Meuniere
with Sweet and Yukon Whipped Potatoes

or

Filet Mignon Crusted with Mustard, Fresh Herbs, Panko
served over Purple Whipped Potatoes and finished with a Bordelaise Sauce

or

Pistachio and Spinach Encrusted Lamb Chops
served with Truffle Whipped Potatoes and Cabernet Veal Reduction

Desserts

Chocolate Fondant finished with fresh berries and crème fraiche

\$100