

Le Vallauris

New Year's Eve Menu (First Seating) December 31, 2009

Appetizers, Choose One:

- ❖ **Boston Chowder of Dungeness Crab, Fennel and Sweet Corn**
- ❖ **Kumamoto Poached Oysters in a Dry Vermouth Beurre Blanc,
Ossetra Caviar**
- ❖ **Terrine of Perigord Duck Foie Gras "Au Torchon", Griottes Cherries
and a Warm Mini Brioche**
- ❖ **Le Vallauris Caesar Salad with Aged Parmesan**
- ❖ **Thin Porcini Tart, Arugula and a Rosace of San Daniele Prosciutto**

Entrees, Choose One:

- ❖ **Grilled Pacific Swordfish**
Sauce Vierge (sautéed shallots, tomato and Extra Virgin Olive Oil)
with Hearts of Artichoke and Sliced Zucchini
- ❖ **Roasted Australian Rack of Lamb**
Brushed with Dijon Mustard and Basil; Ragout of Flageolets, Cannellini Beans, and
Haricots Verts; Lamb Juice Reduction and Fresh Rosemary
- ❖ **Roasted Chateaubriand of Beef**
Alsatian Potato & Leek Tart with Mini Green Asparagus and Béarnaise
- ❖ **Arborio Risotto**
Porcini Mushrooms, Sweet peas and Aged Parmesan

Desserts, Choose One:

- ❖ **Coconut Vacherin, Exotic Fruits**
- ❖ **Tulip of Fresh Berries**
- ❖ **Monaco: A Dark Chocolate, Hazelnut and Nescafe Crunch
served with Blackcurrant Sorbet**

Price: \$85.00 (Tax and Gratuity not included)

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New Year's Eve Menu (Second Seating) December 31, 2009

Amuse Bouche will be served first Appetizers, Choose One:

- ❖ Boston Chowder of Dungeness Crab, Fennel and Sweet Corn
- ❖ Kumamoto Poached Oysters in a Dry Vermouth Beurre Blanc, Ossetra Caviar
 - ❖ Terrine of Perigord Duck Foie Gras "Au Torchon", Griottes Cherries, warm Mini Brioche
 - ❖ Le Vallauris Caesar Salad with Aged Parmesan
 - ❖ Thin Porcini Tart, Arugula and a Rosace of San Daniele Prosciutto

Entrees, Choose One:

- ❖ **Grilled Pacific Swordfish**
Sauce Vierge (sautéed shallots, tomato and Extra Virgin Oil)
with Hearts of Artichoke and Sliced Zucchini
- ❖ **Roasted Australian Rack of Lamb**
Brushed with Dijon Mustard and Basil; Ragout of Flageolets, Cannellini Beans, and Haricots Verts; Lamb Juice Reduction and Fresh Rosemary
- ❖ **Roasted Chateaubriand of Beef**
Alsatian Potato & Leek Tart with Mini Green Asparagus and Béarnaise
- ❖ **Arborio Risotto**
Porcini Mushrooms, Sweet peas and Aged Parmesan
- ❖ **Sautéed Medallions of Maine Lobster**
Served with a Madagascar Vanilla Bean Butter, Lobster Corn Bisque,
White Corn Blinis and Spinach

Desserts, Choose One:

- ❖ **Coconut Vacherin, Exotic Fruits**
 - ❖ **Tulip of Fresh Berries**
- ❖ **Monaco: A Dark Chocolate, Hazelnut and Nescafe Crunch served with Blackcurrant Sorbet**

Price: \$125.00 (Tax and Gratuity not included)