



## ***New Year's Eve Dinner***

*Wednesday, December 31, 2009*

### ***Villa Sandi Prosecco***

#### **First Course**

*Kindly choose one*

#### ***Brandied Lobster Bisque***

*Lobster Bouche and Crème Fraîche*

#### ***Truffle Pan-Seared Sea Scallops***

*Celeriac Purée, and Tabiko Beurre Blanc*

#### ***Mache and Beet Salad***

*Mandarin Gremolata*

#### **Entrée**

*Kindly choose one*

#### ***Grilled Angus Beef Ribeye "Pave" Steak***

*Scalloped Potatoes, Wild Mushrooms,*

*Onion Soubise and Cabernet Essence*

#### ***Grilled Butterfish with Drunken Spaghetti***

*Sauvignon Blanc Poached Fresh Pasta,*

*Pearl Vegetable and Fines Herbes Nage*

#### ***Braised Ranch Lamb Osso Buco***

*Persimmon and Truffle Risotto with a Chianti Essence*

#### **Dessert**

*Kindly choose one*

#### ***Blood Orange Crème Brûlée Tart***

#### ***Baba Au Rhum and Fresh Fruit Macèdoine***

#### ***Flourless Valrhona Chocolate Cake***

***\$59.00 per person***

*Corkage fee is 15.00 per 750ml.*

*We support organic farming, responsible animal husbandry  
and sustainable fishing practices.*

***Laurent P.X. Berthon***

*Executive Chef*