



THE END OF THE MAYAN WORLD NEW YEAR'S EVE 2012

FEATURING THE CRAZY DJ STYLINGS OF
TRIGGA-MAN, YOUNG PECORINO AND IRON LINEN

OMNIVORE'S MENU

1ST COURSE - WINE

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French Money - a traditional sign of wealth & good fortune for the New Year
Lentilles Du Puy Voul-au-Vent w/ Root Vegetables, & House Made Champagne Vinegar

2ND COURSE WINE

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Lobster Star Gazey Pie w/ *mangalista jowel bacon, potato, fumet & hamachi collar*
Or
Artichoke Agnolotti in Brodetto w/ puff pastry, cutting celery, laurel leaf & small carrot

3RD COURSE WINE

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Crispy Saurkraute Cake w/ creme fraiche, crushed caraway, cornichons & dill
w/ Sustainable Farmed Royale American Cavier upcharge \$15

4TH COURSE WINE & BEER

4TH COURSE

Virginia Oyster Three Ways w/
Rocke-Mountain-Oyster-Feller, Horseradish Vodka Shooter, Chef Reilly's Po' Boy
Or
MGB&D Festivus Ale Foie Gras w/ chesnut gnudi, ginger confetti & spice box pan sauce
Or
Hot and Cold Prince Mushrooms w/ porcini mushrooms al'a grecque,
whole roasted porcini with slonina toast & burnt forest floor butter

5TH COURSE WINE

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20 baby herbs & lettuces salad w/ punchy radish vinaigrette

6th COURSE WINE

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Black Truffle Beef Wellington w/
hen of the woods mushrooms, 72 hour braised beef short rib, puff pastry & sauce perigord
Or
Chasseur plat du jour w/ a selection of wild birds and beasts artfully presented
squab, venison, hare, boar ect...
Or
Smoked Fillet Salmon & Sturgeon w/
wilted curley parsley, cavier creme fraiche, BarneyGreenGrass Gribiche & bagel style toast point
Or
White Truffle Lasagnette w/ fromge blanc, cardoon, swiss chard, eggplant & pullet egg

7th COURSE WINE

7th COURSE CHEESE

Rarities from the cheese mind of america's leading Affineur

8th COURSE WINE

8th COURSE DESSERT

Mille Feuille Cake of a thousand Layers

9th COURSE WINE

9th COURSE DESSERT THANKYOU

Petits Fours Secs, Petits Fours Sales', Petits Fours glaces'
A special selection of thank you's from pastry chef Matt Danko