



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

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

## VEGETARIAN 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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**Kholrabi Star Gazey Pie** w/ potato, spinach & taragon

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

### 4TH COURSE WINE & BEER

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**Sea Lettuce Salad** w/ hajiki, wakami, dulce, kelp, waterchest nuts & ocean pickles

Or

**MGB&D Festivus Ale Chesnut Gnudi** w/ 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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**Root Veggie Faux au vin** w/ pearl onions, puff pastry & soft polenta

Or

**Heirloom Legume Chasseur plat du jour** w/ a selection of wild grains and beans artfully presented

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