

NEW YEARS 2007

DINNER MENU

Starters

House Smoked Duck Breast
Vanilla and Red Onion Marmalade

Grilled Jumbo Asparagus
Shaved Pecorino Cheese, Fried Egg, Truffle Vinaigrette

Tasso Ham and Crawfish Flatbread
Melted Brie Cheese and Dill Pesto

Grilled and Chilled Shrimp Cocktail
Caper Remoulade and Preserve Lemon

Soups

Provencal Roasted Tomatoes Soup
Truffle Crouton, Saffron Aioli, Jumbo Shrimp

Lobster Bisque
Sherry Whipped Cream

Roasted Pumpkin Soup
Slow roasted fall pumpkin with a touch of nutmeg

Salads

The Proper Caesar Salad
Crispy Bacon, Caper Berries, Shaved Parmesan Cheese

Niçoise Salad with Lobster
Fingerling Potatoes, Soft Boiled Egg, Green Peas, Organic Mache

Entrees

Citrus Butter Poached Lobster Tail
Comfit of Fennel, Sweet Potato Frites

Crispy Seared Red Snapper
Blue Crab Cajun Grits, Roasted Corn and Saffron Beurre Blanc

Grilled Pork Chop
Seared Fois Gras, Fig Marmalade, Whipped Pumpkin Mash, Candied Pecans

10 oz. Filet Mignon
Braised Mississippi Rabbit Ravioli, Oven Dried Tomatoes, Roasted Shallot Demi

Vegetarian Dish
Grilled Vegetable Napoleon

Dessert

Pecan Pie
Chocolate Torte
Crème Brulee