



New Year's Eve 2009

~ Opener ~

Handcrafted Cheese, Fig Chutney, Bread Sticks

~ Appetizer ~

Two Ribs of Lamb

Filo Purse, Goat Cheese, Kalamata Olives

Venison Terrine

Bourbon Cherries & Pistachios

Oysters & Casiar

Oyster Sabayon

Butter Poached Maine Lobster

Sweet Potato & Ginger

~ Soup ~

Duck Consommé

Smoked Bacon Morel Mushrooms & Juniper

Lobster Consommé

Confetti

~ Intermission ~

Champagne Raspberry Sorbet

~ Entrees ~

Slow Roast Tenderloin of Beef

Roast Garlic

Truffle Whipped Gold Potato

Antelope Sirloin

Goat Cheese & Green Peppercorn Bordelaise

Chimichurri

Tres Plumes

Grilled Quail Breast, Pheasant Confit & Duck Foie Gras

Poached Pear & Pink Peppercorns

Grilled Baby Kalibut

Gazpacho Sauce

Kalamata Olive Tapenade

Lemon Risotto

~ Salad ~

Mixed Micro Greens, Artichoke & Lemon Vinaigrette

~ Finale ~

Sampling of 1785 Inn Signature Desserts