



Executive Chef: Emeril Lagasse
Chef de Cuisine: Heath Cicerelli

(702) 891-7374

New Year's Eve

December 31 2008

\$85 per guest

First

Peekytoe Crab Salad

with Mirliton & Roasted Pepper Timbale, Beluga Caviar and Baby Arugula tossed in a Mint & Lime Citronette

Second

Wild Mushroom & Duck Confit En Croute

with Spiced Sweet Potato and Black Fig Demi Glace

Third

Pan Roasted Monkfish

with Red Wine Braised Salsify, Spinach and Green Lentils with Parsley Cream and Truffle Scented Leeks

Fourth

Chili Crusted Pork Medallion

on Creole Hoppin John with Sizzled Kale and Caramelized Onion Reduction

Fifth

Pepper Seared Filet of Beef

on Gruyere Cheese, Apple Smoked Bacon & Potato Gratin with Sautéed Broccolini and Emeril's Fish House Steak Sauce