



Executive Chef: Emeril Lagasse
Chef de Cuisine: Brandon Benack

(305) 695-4550

New Year's Eve

December 31 2008

\$95 per guest

Amuse-Bouche

First

Oysters Three Ways

Kataifi Fried Louisiana Oyster with Vodka Crème Fraiche and American Caviar, Blue Crab Imperial Baked Chatham Oyster, and Skookum Oyster on the half shell with Champagne Sorbet

Second

Pan Seared Jumbo Sea Scallops

with Maine Lobster, Salsify-Sweet Corn Fricassee, Roasted Exotic Mushrooms and English Pea Coulis

Third

Braised Lamb Osso Bucco

with Truffle-Mascarpone Ravioli, Gremolata and Natural Jus

Fourth

Grilled Petit Filet Mignon

with Whipped Celery Root, Confit Shallot and Escargot Bordelaise

Dessert

Valrhona Chocolate Mousse Cake

Dulce de Leche Crème Brulee and Glazed Meyer Lemon Chiffon Cake