



Executive Chef: Emeril Lagasse
Chef de Cuisine: David Slater

(504) 528-9393

New Year's Eve

December 31 2008

\$100 per guest

First

Vanilla Butter Poached Maine Lobster

Sweet Corn Banana Pancake, Foie Gras, Tarragon

Second

Seared Maine Diver Scallop

Butternut Squash, Porcini Fricassee and Sage

Third

North Carolina Squab Two Ways

Pot Pie with Pumpkin & Winter Truffle, and Sous Vide Breast

Fourth

Benton's Bacon Studded Filet of Beef

Yukon Gold-Chestnut "Butter", Red Onion-Anise Marmalade

Dessert

Trio of Local Winter Citrus