



Executive Chef: Emeril Lagasse
Chef de Cuisine: Diana Davey

(702) 607-6363

New Year's Eve

December 31 2008

Priced a la carte

Appetizer

Blue Crab & Wild Mushroom Pasta

with Spinach, Corn, Pappardelle Pasta and a Salmon Caviar Butter Sauce

Salad

Creole Lobster Salad

Creole Boiled Lobster Tail Coins, Roasted Beets, Toasted Walnuts & Organic Mache tossed in an Orange Vinaigrette with Crispy Prosciutto and Shaved Parmesan Cheese

Entrée

Rotisserie Loin of Veal

with Seared Sonoma Foie Gras, Cherry Au Poirve and a Warm Brussels Sprouts Salad in a Bacon Vinaigrette

Seared Alaskan Halibut

served with a Chanterelle Mushroom & Tomato Orzo "Risotto" and a Sauce Beurre Noir

Dessert

Chocolate Mousse Roulade

with Strawberry Champagne Sauce and Pulled Sugar