

CAFE BEAUJOLAIS

New Year's Eve 2011

• *The Night Begins* •

~ Choice of one of the following ~

Fanny Bay Oysters
Baked with Truffle Butter, Brie & Bread Crumbs



Niman Ranch Steak Tartare
Capers, Shallots, Organic Ranch Egg Yolk, Shaved Manchego, Crostini



Dungeness Crab & Ahi Tuna Timbale
Avocado, Mango, Roasted Red Pepper
Wasabi Vinaigrette, Soy Reduction, Ginger Gastrique



Shellfish Bisque
Dungeness Crab, Puff Pastry, Cream Sherry



Butter Braised Red & Gold Beets
Crispy Polenta, Herbed Formaggio, Micro Greens, Tarragon Vinaigrette



Hydroponic Field Greens
Roasted Persimmons, Almond Crusted Goat Cheese, Pomegranat-Champagne Vinaigrette

• *Intermission* •

Citrus Grappa Sorbet

• *The Main Attraction* •

Broiled Lobster Tail \$90
Roasted Chestnut Tagliatelle, Sautéed Greens
Butternut Squash, Pancetta, Local Chanterelles
Mascarpone-Pink Peppercorn Beurre Blanc



Niman Ranch Filet Mignon \$85
Duck Fat Smashed Potatoes, Butter Braised Leeks
Garlic Confit, Cabernet Reduction, Seared Foie Gras



Horseradish Crusted Rack of Lamb \$95
Mashed Sweet Potatoes, Asparagus
Rosemary Fennel Jam, Braised Crimson Grape Jus



Crispy Skin Petaluma Duck Breast \$80
Caramelized Onion-Buttermilk Spätzle, Braised Kale
Pomegranate-Reduction



Chanterelle Mushroom Crepes \$65
Butternut Squash, Braised Greens, Pumpkin Seed-Spinach Pistou

• *The Grand Finale* •

~ Choice of one of the following ~

Bananas Foster
Bananas, Brown Sugar, Rum & Candied Walnuts over Tahitian Vanilla Bean Ice Cream



Callebaut Semi-Sweet Chocolate Pot
Macerated Raspberries, Chantilly Crème