

New Year's Eve 2009 Ballroom Menu

Amuse Bouche

Porcini Bisque w/ a puff pastry crouton

Appetizers:

Grilled Jumbo Asparagus Salad

w/ fingerling potatoes, red and golden beets in a mustard Vinaigrette

or

Jumbo Lump Crab and Maine lobster salad

With tarragon crème fraiche', cucumber, endive and chives

Intermezzo:

Champagne Sorbet

Entrée:

Sautéed Chilean Sea bass

w/ Kula spinach, vanilla bean infused potato puree, pancetta, chardonnay beurre blanc

or

Grilled 10 oz. Bone in Filet Tenderloin

Truffle celeriac mashed potatoes; lemon scented grilled asparagus spears, wild mushroom demi

Desserts:

Chocolate Soufflé w/ Tahitian vanilla gelato

- ❖ **Open Bar featuring Louis Roederer Champagne**
- ❖ **Live Music with a Seven-Piece Band**
- ❖ **Experience the Times Square Ball Drop from a Reserved Viewing Area**