

Park Café

New Years Eve 2011

Course One

Lobster Bisque

butter poached lobster with chive chantilly cream

Goat Cheese Brulee

tomato confit, roasted peppers, olive tapenade, charred flatbread, balsamic syrup

Stuffed & Wrapped Dates

chorizo stuffed and Benton's bacon wrapped dates, smoked tomato sauce, marcona almonds, shaved parmesan

Beef Carpaccio

fried capers, smoked pepper vinaigrette, EVOO, shaved parmesan on foccacia crostini

Crab Cakes

fennel, orange & hazelnut salad, brown butter vinaigrette with blood orange gastrique

Course Two

Arugula

fingerling potatoes, pickled red onion, grape tomatoes, bleu cheese crumbles, olive bread croutons and balsamic vinaigrette

Mixed Greens

raspberries, spiced pecans, crispy goat cheese, mango & champagne vinaigrette

Course Three

Pan Seared Sole

crab risotto, sateed peas, carrot, cardamom emulsion, pea tendrils

Roasted Duck Breast

balsamic lentils, baby carrots, red wine gastrique, parsnip crisps

Sirloin

red wine and shallot mashed potatoes, French green beans, bordelaise sauce, crispy shallots

Park Café Shrimp & Grits

white cheddar stone ground grits, ver jus, shellfish emulsion

Mushroom Risotto

grilled asparagus, smoked pepper vinaigrette, parmesan crisp

Green Chili Macaroni and Cheese a la carte \$5.00

Course Four

(Dessert Sampler)

Park Café crème brulee: almond phyllo pastry with a vanilla bean custard
coconut lime sorbet

chocolate fondant – Rich and dense creamy chocolate topped with ganache

\$65 plus tax, gratuity & libations