

2009

The Restaurant at
Convict·Lake

2010

New Year's Eve Dinner

Welcome! Thank you for joining us in bringing in the New Year!
 All meals begin with a sampling platter of hors d'oeuvres, served "family style",
 which include one of each of the following items:

🌀 *Hors d'oeuvre Platter* 🌀

Kalamata Olive Tapenade

sourdough toast - arugula pesto and roasted red bell pepper aioli

Hawaiian Bigeye Tuna Tartare

on crispy wontons drizzled with sesame-cilantro oil

Heirloom Tomato Bruschetta

on white truffle oil soft grilled crostini

Italian Speck Ham Wrapped Asparagus

dusted with parmigiano reggiano

Mexican White Gulf Prawn Cocktail

with smoked tomato coulis

Please select one dish from each of the below courses from tonight's specially prepared menu.

🌀 *Second Course* 🌀

Blue Crab Bisque

garnished with gruyere cheese puff

Royal Riviera Pear - Crispy Prosciutto - Frisse Salad

apple cider-clover honey vinaigrette, toasted pinion nuts and tart dried cherries in a carrot-beet-parsnip nest

Classic Caesar Salad

🌀 *Main Course* 🌀

Medallions of Angus Beef Tenderloin

marinated in olive oil and herbs de provence, slow roasted with a black truffle-cabernet jus

Maple Leaf Farms Duck

breast sautéed, leg confit, with port wine marinated cranberries, apple butter and pinot noir syrup

Scottish Salmon and Scallop Mousse en Croûte

basil-saffron-pernod cream sauce

Wild Mushroom - Goat Cheese Soufflé Tart

leek-baby fennel-garlic confit and wilted red chard

New Zealand Bluenose Sea Bass

pan seared, crispy skin with nicoise olives,
 asparagus and pinot noir beurre rouge over red rose mashed potatoes

🌀 *Sweets* 🌀

Tahitian Vanilla Bean Crème Brûlée

Passionfruit Cheesecake with macadamia-toasted coconut crust and mango coulis

Poached Bosc Pear with honey roasted cashew-white chocolate chip-lavender ice cream with warm butterscotch sauce

Chocolate Truffle Cake preserved oranges and Gran Marnier chantilly

Best wishes and good fortune from the staff of The Restaurant at Convict Lake
 Michael & Penny Melin & Chef Matt Coff

\$90 per person. A 18% gratuity will be added to parties of seven or more