



## New Years Eve – 2009-10 Early Dinner

### Appetizers, soups and salads

#### John's Scotch Egg with Mustard Sauce and Chives

Hardboiled egg coated in spiced ground beef, breaded and fried, cut into wedges  
and served with a mustard sauce and chives

\$10

#### Smoked Scottish Salmon on Blue Corn Pancakes

Three blue corn pancakes topped with smoked salmon and served with baby greens,  
Meyer lemon cream dressing and capers

\$12

#### Steamed Duck and Wild Mushroom Tamale

Tamale filled with braised confit of duck with wild mushrooms  
topped with a nutty cream and pomegranate seeds

\$10

#### New Year Salad

Baby greens, spicy arugula, hearts of palm, striped beets and pomegranate seeds  
in a hazelnut blood orange spice dressing

\$9

#### Grilled Hearts of Romaine

topped with creamy Maytag blue cheese dressing, port wine splashes, honey, candied pecans

\$9

#### Crab and Corn Chowder with Red Chile Cream

Corn chowder with snow crabmeat and a red chile cream

\$8



## Entrées

### Lobster and Asparagus Ravioli and Seafood Ragout

Jumbo Ravioli filled with lobster and asparagus, tossed in creamy tarragon lobster sauce with lobster medallions, jumbo shrimp, scallops, corn, peppers and asparagus

\$35

### Oven Roasted Fresh California Halibut Filet

Topped with basil pesto and oven roasted on bed of wild mushrooms, fingerling potatoes, golden beets and bacon. Garnished with baby green beans

\$31

### Grilled Filet Mignon and Maine Lobster Tail

Grilled 4 oz filet mignon on bed of mashed potatoes topped with a 4 oz Maine lobster tail and chipotle béarnaise

\$37

### Certified Angus Prime Rib Roast

Prime rib served with fresh vegetables, red caboose mashed potatoes; au jus and horseradish cream

\$25

### Roast Local Red Leg Chicken with Yams

Half chicken, marinated with sage, garlic and rosemary, roasted till crisp and served with yam mashed potatoes, sweet garlic au jus and fresh vegetables

\$23

### Slow Cooked Goose with Blackberry and Quince Brandy Sauce

Canadian goose served with wild rice flan, blackberry quince brandy sauce, and fresh vegetables

\$27



### Roasted Nilgai Antelope Top Sirloin and Wild Mushrooms

Lean and tender Texas antelope sirloin roast, wrapped in applewood smoked jalapeno bacon, roasted and served on a wild mushroom sauce with maple and pecan roasted butternut squash  
\$29

### Grilled Elk Rib Chop with Cherry Chile Sauce

Spice rubbed and grilled, sliced over a bed of sweet and spicy red cherry and Oaxaca chile sauce  
\$35

### The Killer Vegetable Platter

All that is fresh and nice from Bob McClendon's farm  
\$22

## Dessert Selection

### Dark Belgian Chocolate Raspberry Chambord Soufflé

Served with a chocolate Chambord sauce and whipped cream  
Please order with your dinner so we can have it coming out of the oven when you are ready for dessert.  
Serves 2 \$14

### Mexican Hot Chocolate with Churros

Creamy, sweet and frothy with a touch of cinnamon.  
Crispy fried churros. Long strips of sugar coated dough for dipping.  
\$7

### Steamed English Christmas pudding with Brandy Cream

Plum pudding full of dried fruits and nuts, steamed and served with a brandy cream sauce  
and baked miniature mince pie  
\$7



### Medjool Date Delights

McClendon's organic dates stuffed with almond paste, dipped in chocolate and rolled in coconut  
Served with whipped cream  
\$7

### English Holiday Trifle

Layers of sponge cake soaked in sherry and rum with vanilla custard, mixed berry compote  
and topped with cream and almonds  
\$7