



New Years Eve – 2009-10 Late Dinner

Appetizers

Select one, either the platter or the chowder.

Appetizer Platter

Comes with each of the following

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

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

Steamed Duck and Wild Mushroom Tamale

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

or

Crab and Corn Chowder with Red Chile Cream

Corn chowder with snow crabmeat and a red chile cream

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



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

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

Certified Angus Prime Rib Roast

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

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

Slow Cooked Goose with Blackberry and Quince Brandy Sauce

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

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

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

The Killer Vegetable Platter

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



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

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.

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

Medjool Date Delights

McClendon's organic dates stuffed with almond paste, dipped in chocolate and rolled in coconut served with whipped cream

English Holiday Trifle

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

Champagne Toast at Midnight with gingerbread cookie and party favors

Dancing will be to the sounds of the big band with pre recorded music.

\$60 per person not including tax or gratuity. 18% will be added to parties of 6 or more.