



**New Years Eve Celebration 2011
Five Course Prix Fixe Menu**

WINE Pairings

*Roederer Estate Sparkling
Anderson Valley, CA*

*2008 Alma Rosa Chardonnay
Santa Barbara, CA*

*08 Domaine Faury St. Joseph Blanc
St Joseph, France*

*08 Qupe, Syrah
Central Coast, CA*

Warres Otima 10Yr Tawny

First

Foie Gras Torchon
toasted brioche, fig jam, radish wafers

Second

Lobster Bisque
sherry, crème fraiche

Third

Lolla Rossa and Frisse Salad
Pancetta, pinenuts, blue cheese croutons

Fourth

Mixed Grill
lamb lollipop, duck confit, sea scallop
truffle mashed potatoes, roasted winter vegetables

Fifth

Chocolate Flourless Cake
raspberry puree

6:00 – 6:30 PM Complimentary Champaign in Bistreaux / First Seating Le Meritage
\$90/person, \$135/person, Five Course Meal with Wine Pairing (plus tax and 20% gratuity)

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9:00 – 9:30 PM Complimentary Champaign in Bistreaux / First Seating Le Meritage
\$120/person, \$165/person, Five Course Meal with Wine Pairing (plus tax and 20% gratuity)

Second seating includes entertainment by the **Paul Longstreth Band**

Executive Chef Michael Farrell