

Criollo

Reveillon 2012

December 1-25th.

Appetizers \$12.00

House Cured Lamb Belly and Seared Diver Scallops

Braised Turnip Greens

Red Beet Puree

Or

Smoked Quail Risotto

Caramelized Cranberries, Sunny-Up Quail Eggs

Smoked Olive Oil

Or

Fricassee of Rabbit and Sweet Breads

Maitake, White Beech, Yellow Chanterelles, Morels

Hunters Style Sauce

Soup \$7.00

Butternut Squash Soup

Baked Brie Cheese, White Truffle

Toasted Brioche

Salad \$9.00

Heirloom Beet Salad

Beet Root and Leaves

Pecan Tuille, Grapefruit, Rhubarb

Entrees \$36.00

Covey Rise Muscovy Duck Breast

Caramelized Clementine's, Red Currants, Wild Rice Pilaf

Marsala Gastrique

Or

Coriander Crusted Lamb T-Bone

Seared Foie Gras, Spiced Chestnuts

Port Wine Reduction

Or

Beef Cheeks Tarte Tatin

Point Reyes Blue Cheese, Poached Anjou Pear

Or

Papillote of Flounder

Jumbo Lump Crab, Gulf Shrimp

Haricot Vert, Salsify Root

Dessert \$9.00

Bouche de Noel

Coffee and Vanilla Genoise

Cocoa Butter Cream

Raspberry and Mango Sauce

Or

Gateau Saint Honore

Hazelnut Profiteroles, Valrhona Chocolate Mousse

Candied Berries