

Criollo

Reveillon 2014

December 1st – 25th

Appetizers

choice of

Hibiscus Cured Gravlax
Artichoke, Goat Cheese, Potato Terrine
Stone Ground Sweet Dill Mustard
\$12.00

Mussels Pomodoro
Red and Yellow Heirloom Tomatoes, Basil, Vermouth
Pecorino Romano Cheese
\$12.00

Fricassee of Rabbit and Sweet Breads
Maitake, White Beech, Yellow Chanterelles, Morels
Hunters Style Sauce
\$12.00

Soup

Butternut Squash Soup
Baked Brie Cheese, White Truffle Butter
Toasted Brioche
\$8.00

Salad

Watercress Bouquet
Marinated Pumpkin and Seeds, Grape Tomatoes
Pecan Tuile Basket, Champagne Dressing
\$9.00

Entrees

choice of

Chapapeela Farms Duck Breast
Fried Livers, Red Currants, Marsala Gastrique
\$32.00

Coriander Crusted Veal Noisettes
Seared Foie Gras, Spiced Chestnuts, Port Wine Reduction
\$34.00

Beef Cheeks and Charred Sea Scallop
Caramelized Cauliflower, Arrugula Emulsion, Potato Galette
\$32.00

Shrimp and Mirliton Stuffed Snapper
Jumbo Lump Crab, Gulf Shrimp, Andouille Sausage, Nantua Sauce
\$36.00

Dessert

choice of

Buche de Noel
Coffee and Vanilla Genoise
Cocoa Butter Crea, Raspberry and Mango Sauce
\$9.00

Gateau Saint Honore
Hazelnut Profiteroles, Valrhona Chocolate Mousse
Candied Berries
\$9.00