

# New Year's Eve Menu

## **Amuse Bouche**

**Asian Shrimp Shu Mai ; Thai Shrimp Har Gau ; Dim Sum Chicken Dumplings**

**Served with Sweet Chili, Soya Ginger Dipping Sauce**

## **Appetizer**

**Heart of Butterleaf Salad**

**Raspberry Dressing, Julienne Pimento, Endive Spears, Grape Tomato, Toasted Almonds**

## **Entrée ; Choice of ;**

**Salmon & Halibut Tournedos**

**Parsley White Wine Cream ; Puff Pastry Fleuron**

**OR**

**Pan Seared Beef Tenderloin Medallions; Sauted Mushroom Caps**

**Brandy Green Peppercorn Jus**

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**Seasonal Vegetables, Savoyard Potato, Rustic Breads & Butter**

## **Dessert ; Choice of ;**

**Lemon Tartlet, Chocolate Tartlet ; Vanilla Sauce “ Anglaise “**

**OR**

**New York Cheesecake & Berry Coulis**

*Menu Design - Ricolan Chef Services - Executive Chef Alan Barnes*  
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