

The Coast Guard House

New Years 2009

First Course

(Choice of One)

Vanilla Scented Lobster Bisque
Garnished with Lobster and Coral butter

“Italian Wedding Soup”
Escarole, Orzo and Meatballs

Cream of Cauliflower Soup
Garnished with Duck Confit and Truffle Oil

Coast Guard House Salad
Mixed Greens, Julienne Carrot, Cucumber, Red Onion and Olive Crostini
Tossed in Our House Vinaigrette

Second Course

(Choice of One)

“Oysters and Champagne”
Oysters on the Half Shell, Champagne Gelee and Caviar

Frisse Au Lardon
Smoked Bacon, Soft Boiled Egg, Tomato Confit

“Shrimp Cocktail”
Tomato “Tar-Tar”, Horseradish Aioli, Citrus Vinaigrette

Third Course

(Choice of One)

Braised Lamb Shank
French Green Lentils, Butternut Squash Puree

Grilled N.Y. Strip Steak
Glazed Baby Vegetables, Potato Puree, Sauce Poivrade

Pan Roasted Salmon
Italian Cous Cous, Fresh Chanterelles, Ver Jus-Saffron Broth

Truffled Mushroom Risotto
Carnoroli Rice, Fava Beans, Wild Mushroom Ragout, and Pecorino Toscano

Finale

(Choice of One)

Bitter Sweet Chocolate Mousse
Raspberry Confiture, Pistachio Cookie

Tahitian Vanilla Crème Brulee
Garnished with Fresh Fruit

“Strawberries and Champagne”
Fresh Strawberries, Champagne Sorbet, Vanilla Bean Crème Anglaise

\$60 per person
Guests will also enjoy a complimentary champagne toast