



*2009 NEW YEARS GALA DINNER*

Amuse Bouche

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Escargot Provençal

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Camembert Amandine

Heart Of Lettuce, Mixed Nuts Wafer, Sundried Berry Vinaigrette

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Kottbullar

Swedish Meatball, Beer Glaze, Buttered Noodle, Organic Greens

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Crème-De-Menthe Parfait

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Chateaubriand Wellington

8 Ounces Center Cut Filet Stuffed with Morel Mushroom and Foie Gras

OR

Seafood Diablo "Teppanyaki"

Lobster, Prawn, Crab, Shimeji Mushrooms

OR

Venison "Steak Diane"

Peppercorn, Truffles, Chestnut Soufflé

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Chocolate Fondue

OR

Den Made Baked Alaska

Executive Chef Alaa Daoud

\$150.00/person-Lounge Side \$125.00/person-Dining Room **all applicable taxes and gratuities not included**