

Six Tables ~ Tampa

New Years Eve 2006

6 pm and 9:15 pm, Reservations Only

\$100/pp ++

Appetizer

Chile dusted Shrimp over Black-Eyed Pea fritters with Corn coulis

Soup Choice

Lobster bisque or Chilled Celery cream

Salad

Grilled Romaine hearts with crispy Ham, Pomegranates,

Wisconsin Blue Cheese, & Lemon-Thyme aioli

Entree Choices

Grilled Buffalo ribeye with Blackberry-Pistachio jam and root Vegetable frites

Slow roasted Duckling with Plum sauce and Wild Rice torte

Filet Mignon with Chanterelles and Honeyed Macaire Potato

Rosemary-skewered Veal Sweetbreads and Monkfish with Butternut mousse

Beef short ribs Moutarde over Carraway-scented Risotto

Potato crusted Scallops with fresh Horseradish lie

Cheese Course
...To Be Announced...

Dessert Choice
Strawberry Charlotte with Chocolate ganache and Vanilla Anglaise
or
Tarte Tatin with Cinnamon crème and Caramel