

New Years Eve
Six Tables - Tampa
December 31, 2007

Appetizer

Seared Sea Scallop over English Pea puree
with candied Carrot gastrique

Soup Choice

Lobster bisque
or
Beet Consomme with Carraway dumpling

Salad

Grilled Endive & Fennel with Black Eyed Peas over Foie Gras,
with a Bartlett Pear Vinaigrette

Entree Choices

Roasted ½ Duckling with Sugarplum glaze
and Scallion pancakes

Filet Mignon with Shiitake butter and savory Bread pudding

Lamb loin en crouete with Rosemary demi-glace
and braised Parsnips

Poached Monkfish with Tomato fondue
and roasted Acorn Squash

Grilled Buffalo ribeye with Blackberry confiture
and Sweet Potato flan

Cheese Course

...To Be Announced...

Dessert

Dark Chocolate Tart with Berry compote
or
Almond Crème Caramel

\$110 per person, plus beverages, tax and 18% gratuity

