

NEW YEARS EVE DINNER
BLUEFIRE GRILL
DECEMBER 31st 2009

1st Course

Belgium Endive, Watercress and Baby Romaine
Honey Baked Pecans
Lemon Thyme Vinaigrette
White Balsamic Reduction
Or
Lobster Bisque
Brandy Chantilly

Main Course

Halibut Filet
Carlsbad Mussels
Sautéed Spinach
Shellfish Saffron Velouté

Or

Petite Filet & Lobster Tail
Jumbo Green Asparagus
Confit Tomato & Roasted Shallot
Sauce Maltaise

Or

Vegetable Ravioli
Braised Tomato and Olive
White Truffle Salad
Toasted Pine Nuts

To Finish

Trio of Desserts:
Chocolate Cherry Cake
Lemoncello, Meyer Lemon and Mint Sorbet
Walnut Rhubarb Tart with Orange Cream