

**NEW YEARS EVE DINNER  
LEGENDS BISTRO  
DECEMBER 31<sup>st</sup> 2009**

**STARTER**

Heirloom Beets, Burratta Cheese,  
Wild Arugula, Toasted Pine Nuts  
25 Year Old Modena Balsamic Vinegar,  
California Extra Virgin Olive Oil

**ENTREES**

Grilled Filet Mignon, Béarnaise sauce,  
Foie Gras Spaetzle,  
Butter Poached Asparagus

or

Fresh Maine Lobster Thermidor  
Deglazed with Aged Sherry and Fine Herbs,  
Preserved Lemon Saffron Rice,  
Honey Glazed Baby Stripe Beets

**DESSERT**

Dark Chocolate Fudge Cake with Vanilla Cream,  
Raspberry Gelee and Toasted Marshmallow