

French Garden's New Year's Eve Gala ~ 2011

Chef's Amuse

First Course

Shrimp Bruschetta

Caramelized Onions, Golden Raisins and Fresh Dill

~or~

Baby Arugula Salad

Farm Radicchio Cup, Point Reyes Blue Cheese, Persimmons, Pomegranate

~or~

Lobster Bisque

Lemon Crème Fraîche and Chives

Second Course

Grilled Quail

Sautéed winter greens, bacon lardons, wild mushrooms

~or~

French Garden Delicata Squash Ravioli

Braised kale & shallots, aromatic sage apples

~or~

Niman Ranch Short Ribs

Celery root potato puree, Swiss chard, baby carrots

Third Course

Pan-Seared Filet Mignon

Creamy potato gratin, baby vegetables, bernaise sauce

~or~

Day Boat Sea Scallops

Salsify puree, kale, crispy leeks, bacon butter sauce

~or~

Crispy Skin Sonoma Duck Breast

Wahini rice, raisins, spinach, huckleberry port sauce

~or~

Tamarind & Cardamom Glazed Tofu Brochette
Over black quinoa cake and butternut squash baduche

Dessert

Cheese from our Neighbors with Dairies
Local honeycomb, dulce de membrillo, crackers, candied walnuts, seasonal fresh fruits
~or~

Warm Guitard Chocolate Cake
Butterscotch gelatto, farm berry sauce
~or~

Mascarpone Cheesecake
Raspberry sauce, shaved white chocolate and candied pistachios
~or~

Pear Frangipani Tart
Vanilla custard cream and almond brittle

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Dinner served 5-9:30 pm
Dance Party 9 pm-12:30 am

Dinner & Dance *with midnight Champagne toast ~ \$75 per person*

Dinner only ~ \$60 per person

Dance Party only *with midnight Champagne toast ~ \$25 per person*

{Does not include tax and gratuities}