

**THE
MOUNTAIN TOP
INN & RESORT** 



*New Year's Eve
December 31, 2009*

❧ FIRST COURSE ❧

YUKON GOLD BLINI
Crème Fraîche & Osetra Caviar

WELLFLEET OYSTERS
On the Half-Shell with Red Wine Mignonette

SMOKED DUCK BREAST
Fennel & Orange Salad & Black Currant Sauce

❧ SECOND COURSE ❧

HEIRLOOM LETTUCE SALAD
*Golden Beets, Pistachio, & Goat Cheese
Champagne Vinaigrette*

BABY SPINACH SALAD
Warm Applewood Smoked Bacon Vinaigrette

PUREE OF CAULIFLOWER SOUP
White Truffle Essence

LOBSTER BISQUE

❧ INTERMEZZO ❧

SORBET
Meyer Lemon & Tarragon

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❧ **MAIN COURSE** ❧

FILET MIGNON

A la Périgueux

Lobster Brandy Whipped Potatoes

BLACK SEA BASS

Filet with Sweet Potato & Carnival Squash Hash

Shiitake Salad with Black Truffle Vinaigrette

PORTABELLA WELLINGTON

Butternut Squash & Caramelized Onion Risotto

Red Wine & Honey Reduction

RACK OF VEAL OSCAR

Asparagus & Lump Crab Meat

Sauce Béarnaise & Potato au Gratin

❧ **DESSERTS** ❧

BITTERSWEET CHOCOLATE SOUFFLÉ

CAPPUCCINO MOUSSE

CRÈME BRÛLÉE

BERRIES ROUGE

Flambéed with fresh Berries

Vanilla-Bean Ice Cream

9:00PM SEATING

\$105 PER PERSON

INCLUDES A GLASS OF CHAMPAGNE PER PERSON

CHEF DE CUISINE SHAWN CASEY

