

**Bayfront Bistro**  
**New Year's Eve Menu 2010**

*Second Seating*  
*8PM*

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***Amuse Bouche***

Scallop and Tobiko Caviar

***Appetizer***

Roasted Quail

With Brioche Chorizo Stuffing  
finished with saffron and fresh herbs emulsion

***Salad***

Mixed organic greens  
served with Poached Pears, Candied Pecans,  
Roquefort Cheese and Red Wine Vinaigrette

***Choice of Entree***

Dover Sole a la Meuniere  
with Sweet and Yukon Whipped Potatoes

or

Filet Mignon Crusted with Mustard, Fresh Herbs, Panko  
served over Purple Whipped Potatoes and finished with a Bordelaise Sauce

or

Pistachio and Spinach Encrusted Lamb Chops  
served with Truffle Whipped Potatoes and Cabernet Veal Reduction

***Desserts***

Chocolate Fondant finished with fresh berries and crème fraiche

\$100