

The SHORES



RESTAURANT

New Year's Eve

Thursday, December 31, 2009 from 5 to 10 p.m.

\$ 65* per person

Choice of First Course

Olive Oil Poached Baja Shrimp

Avocado Panna Cotta, Pickled Gold Beets, Sunflower Cilantro Pesto

Sonoma Dry Cured Duck Breast and Terrine

Sweet Potato Salad, Kumquats, Watercress, Sage Lemon Ciabatta

King Oyster Mushroom Cake

Black Beluga Lentils, Smoked Red Onions, Wild Arugula, Ruby Port Jus

Choice of Second Course

Baby Iceberg Lettuce Wedge

Humboldt Fog Goat Cheese, Raisin Jam, Hazelnut Vinaigrette

Maine Lobster Bisque

Pancetta Crisp, Barry Farm Blue Corn Muffin

Choice of Main Course

Crispy Local Sea Bass

Eggplant Confit, Fingerling Potatoes, Cipollini, Preserved Tomato Vinaigrette

Macadamia Butter Basted Maine Lobster Tail

Buttercup Squash Risotto, Broccolini, Fennel Sprouts, Tangerine Tarragon Sauce

Center Cut Midwestern Filet Mignon

Sharp Cheddar Potato Griddle Cake, Maytag Blue, Fig Chutney, Old Vine Zinfandel Glaze

Silver Thyme Crusted Colorado Veal Ribeye

Truffle Polenta, White Asparagus, Porcini Mushrooms, Late Harvest Riesling

Choice of Dessert

Valrhona Chocolate Pistachio Crunch

Grand Marnier Cream, Berry Compote, Citrus Financier

Kona Kahlúa Crème Brûlée

Vanilla Pineapple, Plantain Chip, Cassia Sugar Crunch

* Tax, gratuity and additional beverages not included. Discounts and promotional offers cannot be applied.
Food and wine selections subject to change based on availability.