

New Year's Eve Menu

Thursday, December 31, 2009

4:30pm-1:00am

(regular dinner menu will also be available)

First course

Queso Azul

Fallen Valdeon blue cheese soufflé, seasonal fruit compota, port wine syrup

Piquillo Relleno

Roasted piquillo pepper stuffed with Spanish tuna and capers, Picholine oil

Shrimp Sopa

Shrimp Bisque with Madeira, crème fraiche

Second course

Madrid Platter

Cured meats, port mustard, Manchego, caper berries

Wild Mushrooms & Jamon

Sauteed mushrooms, Serrano ham, Xeres reduction

Habanero Spiked Dungeness Crab

Portobello mushroom, sweet black vinegar, wakame

Third course

Grilled Rack of Lamb

Tamarind and coriander marinade, herb roasted potatoes, mint chimichurri

Bistec a la Parilla

Grilled beef tenderloin, black bean pate, Yukon Gold potatoes, truffle jus

Moqueca de Peixe

Pan roasted scallops, mussels, prawns, calamari, tuna, potatoes, chilies, coconut broth

Grilled Tuna

Seared marinated Albacore, red grape and tomatillo relish, sautéed baby bok choy

Fourth course

El Diablo

Bittersweet cube of rich dark chocolate graced with cayenne, spicy almonds, cocoa nibs and burnt meringue finished with a tequila caramel sauce

Valencia Tres Leches

Milk drenched, orange infused cake, Grand Marnier ganache, almond cookie

\$55 per person

-Please choose one item from each course

-Served with Sparkling Glass of Spanish Cava