



# NEW YEARS 2017

ONE GLASS OF MARQUIS DE LA TOUR  
Vin Mousseaux Brut , Loire Valley

❖ **APPETIZER OPTIONS** ❖

**SEA SCALLOP , TOMATO AND BASIL SOUP**

**POACHED OYSTERS**

with radish and black bean sauce , topped with roasted bacon

**QUAIL AND DUCK TERRINE**

Mesclun with Cranberry Vinaigrette, wholeweath toast and sweet potato  
compte

❖ **MAIN COURSE OPTIONS** ❖

**GRILLED CARRIBEAN LOBSTER TAIL**

with a Lavender Sauce and Florentine Risotto

**STUFFED CHICKEN BREAST**

with leeks and merguez sausage over a butternut squash sauce,  
cauliflower mashed with spicy chicken chicharron

**BEEF ROSSINI**

topped with foie gras ravioli , with a black truffle, black cherry and wine  
sauce and potato gratin on the side.

❖ **DESSERT OPTIONS** ❖

**PINEAPPLE FRIED CHEESE CAKE**

with honey roasted pecans and brandy coulis and a scoop of vanilla ice  
cream

**BLACK TRUFFLE CREME BRULEE**

❖ **\$ 95 PER PERSON ( TAX AND  
SERVICE NOT INCLUDED )  
RESERVATIONS 787-725-7959** ❖

Choice of One Each Appetizer, Main Course and Dessert

