

CAFÉ ARCHITECTES

NEW YEAR'S EVE MENU

*December 31, 2010
5 course menu for \$99*

Add 1 oz of fresh black truffle to your meat and fish course for \$65

APPETIZER

Sauté Foie Gras "a"

glazed quince / spiced / grenadine syrup

Cured Baby Coho Salmon

braised fingerling potato / American caviar / lemon crème fraîche

SALAD

Madagascar Shrimp

celery root remoulade / seedling pear / truffle juice vinaigrette

Enoki Mushroom Salad

fresh black truffle / duck confit / frisee salad

FISH

Center Cut Tuna

artichoke / sunchoke puree / pleasant ridge shaving

Diver Sea Scallop

cauliflower puree / caperberries / lemon supreme

MEAT

Cervena Venison Loin

glazed persimmons / parsley root puree / black peppercorn sauce

Veal Striploin

glazed salsify / hedgehog mushrooms / roasted chestnuts

14oz Prime Delmonico Steak (supp. \$20)

potato gratin / shallot marmalade / watercress salad

DESSERT

New Year's Eve Ball

blood Orange Bavarian / Champagne / Pomegranate

Midnight Chocolate

black cocoa streusel / ginger mousse / rum