



Executive Chef Benjamin Baker



Good Evening and Happy New Year,

I am delighted you have joined us for our New Year's Eve dinner. I have integrated many of my favorite traditional New Year's "Good Fortune" foods, accompanied by some delightful wine pairings. My goal is to prepare a savory as well as spiritually satiating supper in celebration of the wonderful year to come.

The world over, many cultures observe the significance of a new year with unique culinary traditions. Black-eyed peas, a Southern U.S. favorite, represent prosperity. In Cuba, Spain, Portugal, Hungary and Australia, pork represents progress; pigs never move backwards while their robust appearance represents wealth and the absence of hunger. White fish at the dinner table in Hawaii, Asia, Europe and the Continental U.S. represents health and prosperity—a reminder of the role the day's catch plays in feeding the family. Cabbage is common in Ireland, Germany and parts of the U.S., its appearance symbolic of currency and prosperity. Lentils, a tradition in Italy, are evocative of coin and currency. Lastly, the Mediterranean celebrates health, fertility and personal power with the red hue of the pomegranate.

The menu is gluten-free with the following exceptions: Duck Confit Tart with Red Pepper Chutney and Micro Greens, Scallop Mousse-stuffed Steel Head Trout en Croute, Hot Chocolate Cake with Almond Butter, and Warm Ganache Crepes with Buerre Suzette.

I hope you enjoy our selections for the evening and wish you health, wealth and prosperity in the New Year!

Yours,

Benjamin Baker  
*Executive Chef*



## Good Fortune New Year's Eve Dinner 2011

### Featured Champagne

*Moët & Chandon Imperial .375ml Epernay, France NV 50*

### Course One

*2010 Bodegas Naia "Las Brisas" White Blend, Rueda, Spain*

#### Golden & Red Beet Salad

arugula, shaved pears, fresh ginger, spiced pecans, toasted goat cheese crostini

#### Grapefruit & Fennel Salad

fresh baby spinach, toasted pecans, basil-champagne dressing

### Course Two

*2009 Château Bonnet Blanc, Bordeaux, France*

#### Sweet Potato Ginger Bisque

#### Smoked Tomato Soup

#### Black-eyed Peas

### Course Three

*2008 Marchesi Incisa Rosso, Piedmont, Italy*

#### Duck Confit Tart

red pepper chutney and micro greens

#### Steel Head Trout En Crouete

stuffed with a scallop mousse

#### Seared Polenta

grilled leeks and lentils

### Course Four

*2009 Ramspeck Pinot Noir, Napa Valley, California*

#### Roast Pastured Pork Loin

pomegranate-chipotle glaze, sautéed cabbage and fennel-caramelized sweet potato

#### Fresh Caught Black Drum Filet

crispy potato scales, tequila habanero citrus reduction

#### Chanterelles Mushroom Risotto

thyme and caramelized root vegetables

### Course Five

*2006 Château Cantegril Sauternes, Graves, France*

#### Crepes

buerre suzette

#### Poached Pears

spiced wine zabaglione

#### Hot Chocolate Cake

almond butter warm ganache

*\*Complimentary champagne toast at midnight around the ceremonial fire pit*