



Happy New Year
Saturday, December 31, 2011

Aperitif & Amuse

New Years Eve Kir Royal:
Champagne with a Splash of Fruit Puree

Smoked Salmon on Warm Potato Blini's, Crème Fraiche,
Chives & Caviar
&
Black-eyed pea caviar with tortilla chips

Salad Course

Spinach Salad with Duck Confit & Dried Cranberries, toasted Pine Nuts in a Pomegranate
Vinaigrette

Soup Course

Winter Vegetable Soup with Garlic Croutons

Entree Course Selections

Lobster Thermidor Noveau over parsley scented new Potatoes and Fresh Vegetables
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Horseradish Crusted Salmon Fillet over Roasted Beets and
Potato Pancakes

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Lamb Chop Lollipops over Rosemary Spiked White Beans, braised Kale and Picante Sauce

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Ancho Espresso Rubbed & Smoked Filet of beef over Crispy Polenta with Swiss Chard,
Bacon and Rajas Cream Sauce

Vegetarian Option

Grilled and stuffed Portobello mushroom
Quinoa and Bulgur wheat with red pepper coulis



★ THE RANGE ★
at THE BARTON
HOUSE
1866
Intermezzo

Strawberry Sorbet with Mint Syrup

Dessert Course

Toffee Apple Bread Pudding with Cinnamon Whipped Cream

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Bosc Pear Crisp with Vanilla Bean Ice Cream

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Decadent Chocolate Cake with Raspberry sauce

74.95 per person