

new years eve 2009

Beginnings

DMG oyster rockefeller 12.

lightly fried oysters in the half shell
spinach and bechamel, crispy shallots and apple wood bacon

deviled steak tartar* 13.

diced tenderloin, hard boiled egg white, capers, red onion, cornichon,
dijon mustard, egg yolks, cayenne pepper, toast points

crab and corn chowder 6.

mini thyme dumplings

Entrees

grillades and grits* 26.

sautéed tenderloin medallions and porcini mushrooms
taleggio grits

potato crusted halibut 25.

ratatouille, lemon buerre blanc and balsamic reduction

crab cake napoleon 27.

sautéed jumbo lump crab cakes, crispy fried tortilla shells, avocado,
corn salsa and cajun remoulade

grilled rack of lamb* 28.

sour apple bread pudding, braised cipollini onions
port wine reduction and crushed pistachios

duck, duck, ravioli* 27.

seared maple duck breast and leg confit
sweet potato ravioli and red wine demi glace

Endings

southern comfort crème brûlée 8.

mint chocolate chip cheesecake 8.

chocolate ganache

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