



New Years Eve Gala Celebration 2009

Thursday, December 31st

Beginning at 8:30 pm

Four Course Gourmet Dinner

Live Music, Dancing, Party Favors, Champagne Toast

\$75.00 per person

1st course

Iced Seafood Plateau

Jumbo Shrimp Cocktail

Chilled Fresh Water Oysters

Carolina Trout Caviar

Appropriate Sauces and Melba Toast

2nd course

Blue Crab Bisque

with Asparagus, Brie Cheese and Marsala Crème Fraîche

or

Baby Arugula and Watercress Salad

with Local Goat cheese, Red Radish, Candied Almonds

Lemon-White Truffle Vinaigrette

Freshly Baked Bread

3rd course

Intermezzo

Lingonberry -Late Harvest Riesling Frozen Ice

4th course

“Surf and Turf”

Porcini Mushroom Dusted Prime Filet of Beef

Malbec Reduction

and

Butter Roasted Maine Lobster Tail

Lemon-Champagne Butter

Accompanied by Winter Root Vegetables and Souffle Potato

Dessert

Godiva Chocolate Pyramid filled with Vanilla Crème Brule

with Chocolate Strawberry Tuxedo’s

Champagne Toast at Midnight

