

# New Year's Eve 2010

## Prix Fixe Menu

**\$60 per person**

*Available from 4pm till midnight*

*(Includes 187mL Moët Nectar Imperial)*

Choose one item from each course

### *First Course*

*Tuna Tartar with yamaimo, avocado & shiso drizzled with wasabi soy vinaigrette*

~  
*Seared Salmon with jalapeno dressing*

~  
*Pan Seared Chicken Pot Stickers with soy vinaigrette*

~  
*\*Pan-Fried Calamari with bell & jalapeno peppers in a peppercorn sake sauce*

~  
*Crispy Vegetarian Spring Roll with a Chinese mustard apricot sauce (V)*

### *Second Course*

*Organic Arugula Salad with kumquat vinaigrette*

~  
*Miso Soup*

~  
*\*Hot & Sour Soup*

### *Third Course*

*Chef's Selection Sushi Sampler*

~  
*\*General Tso Chicken Breast broccolini, mandarin sweet & spicy sauce*

~  
*\*Crispy Beef broccoli, roasted red peppers, shanghai spicy sweet sauce*

~  
*Grace's Signature Jumbo Lump Crab Cakes grilled asparagus, spicy soy mustard, sticky rice with sesame*

~  
*\*Kung Pao Chicken Szechuan peppercorn, roasted peanuts*

~  
*Herb Garlic Grilled Lamb Rack watercress, rosemary, soy butter, rice vermicelli, baby spinach, tomatoes*

~  
*\*Seafood Medley calamari, shrimp, scallops, mussels, basil, Thai sauce*

~  
*\*Sizzling Angus Filet Mignon red onions & bell peppers, black peppercorn sake butter sauce*

~  
*\*Panang Curry chicken, pineapple, broccoli, carrots, cauliflower, coconut milk, sweet peas, Malaysian crepe*

~  
*Teppanyaki Atlantic Salmon Japanese citrus teriyaki sauce, baby bok choy, brown rice*

~  
*Land, Sky & Sea Delight beef, chicken, shrimp, sweet peas, cauliflower, broccoli, shitake black mushrooms, jicama, baby carrot, asparagus, black truffle sauce*

~  
*Jumbo Lump Crabmeat Fried Rice jasmine rice, scallion, egg*

~  
*\*Salt & Pepper Scallop scallions, black peppercorn, spicy chili peppers, sake butter*

~  
*Wok Seared shanghai baby bok choy, shitake black mushrooms, broccoli, red onions, garlic, ginger (V)*

### *Fourth Course*

*Mango Mousse*

~  
*Chocolate Fondant*

~  
*Raspberry Cheesecake*

~  
*\*Hot & Spicy*

# **New Year's Eve 2010**

## **Bubbles & Libations**

### **Champagne & Sparkling Wines**

<b>Moet &amp; Chandon Nectar Imperial (187mL)</b>	<b>28</b>
<b>Moet &amp; Chandon Nectar Imperial (750mL)</b>	<b>98</b>
<b>Moet &amp; Chandon Nectar Imperial Rose (750mL)</b>	<b>140</b>
<b>Veuve Clicquot Yellow Label Brut (375mL)</b>	<b>50</b>
<b>Veuve Clicquot Yellow Label Brut (750mL)</b>	<b>100</b>
<b>Taittinger Prestige Blanc (750mL)</b>	<b>88</b>
<b>Taittinger "Nocturne" (750mL)</b>	<b>250</b>
<b>Charles Heidsieck Brut Reserve</b>	<b>100</b>
<b>Dom Perignon (750mL)</b>	<b>240</b>
<b>Louis Roederer Cristal (750mL)</b>	<b>340</b>

### **Specialty Drinks**

**Pomosa ~ Sparkling Wine & Stirrings Pomegranate**

**10**

**Bellini ~ Ketel One Vodka, peach schnapps, pineapple juice & a dash of grenadine topped w/ Domain Chandon.**

**11**

**Dirty Martini ~ Belvedere Vodka, Stirrings Dirty Martini, & garnished w/ Ginger-Wasabi stuffed olives**

**12**

**Beijing Punch ~ Parrot Bay Coconut Rum, Midori Melon Liqueur, Banana Liqueur, and Pineapple Juice**

**10**

**Woo ~ Tang ~ Ketel One Citroen Vodka, Peach Schnapps, and Cranberry Juice.**

**11**

**White Cosmopolitan ~ Grey Goose Vodka, St. Germaine Elderflower Liqueur, and White Cranberry Juice**

**11**

**Pumpkin Spice Martini ~ Stolichnaya Vanilla, Bailey's Irish Crème, Pumpkin Spice Liqueur**

**11**