



NEW YEARS EVE
L'AUBERGE RESTAURANT ON OAK CREEK
SATURDAY, DECEMBER 31ST 2011

FIRST COURSE

LOBSTER BISQUE
CAVIAR, CRÈME FRAICHE, TOAST

OCTOPUS
PLUM, TOBIKO
VEGETABLE RELISH

POACHED PEAR
SEACAT GARDENS LETTUCE, WALNUT,
WHIPPED MASCARPONE, BOURBON CARAMEL

SECOND COURSE

ESCARGOT
MUSHROOMS, BONE MARROW
HERBS

SMOKED TROUT
CAPER, DILL, LEMON, CREAM
PUMPERNICKEL

OXTAIL RAVIOLI
BUTTER CABBAGE, CARAWAY, JUS

THIRD COURSE

VEAL LOIN
POTATO, TRUFFLE, BOUDIN NOIR

STONE BASS
SMOKED ROCK SHRIMP,
MATSUTAKE MUSHROOMS, BRODO

WAGYU BEEF RIBEYE CAP
ALIGOTE POTATOES, HORSERADISH, MUSHROOMS

FREE RANGE ANTELOPE
BRUSSEL SPROUTS, HONEY
CORIANDER, SWEET POTATO

DESSERT

CHOCOLATE MOUSSE TOWER
BLOOD ORANGE
FRANGIPANE, CARAMEL

STRAWBERRY CHAMPAGNE TORTE
ALMOND GÉNOISE, PISTACHIO MERINGUE

WHITE CHOCOLATE PASSION FRUIT CRÈME BRULÉE
RASPBERRY PETIT FOUR

NINETY-FIVE DOLLARS