

LESPALIER

Caviars and Oysters

American Paddlefish	ounce 60; half ounce 35
White Sturgeon	ounce 175; half ounce 90
Siberian Sturgeon	ounce 190; half ounce 100
German Osetra	ounce 240; half ounce 125
Chilled LiV potato vodka	(add 10)

Skip's Island Creek oyster, Duxbury, MA

Moon Shoal oyster, Barnstable, MA

FOUR DOLLARS EACH

New Years Eve 2011

PRIX FIXE: ONE HUNDRED NINETY-FIVE

VINTNER'S TASTING: ONE HUNDRED TWENTY-FIVE

Hors d'œuvre

Wild house smoked salmon with citrus and cucumber ice*

Amuse Bouche

Fluke and pickled radish*

Apple Street Farm foamed egg and caviar*

Rabbit consommé and noodles*

Crisp winter greens and Island Creek oyster*

First Course

Goose consommé with chestnut gnocchi and black truffles*

Winter Apple Street Farm salad with light truffle coddled egg, cauliflower, Comté; fines herb oil and mustard seed*

Second Course

Butter-poached Casco Bay lobster with white Alba truffle, tortelli di zucca, brown butter emulsion, and apple gel *

Hudson Valley foie gras and pheasant terrine with black truffles and stollen toast

Third Course

Seared Georges Bank cod and Cape scallops with pine nut purée and braised Belgian endive; Pinot Noir ink*

Fourth Course

Roasted Pekin duck and Satsuma with potato-almond cake and lacquered foie gras; celery root purée and jus

Ashed Pineland Farms prime beef tenderloin with black truffle and Jerusalem artichoke gratin; chanterelle escargot ragout*

Grand Fromage

Dessert Tasting

Black and white chocolate gâteau with orange-sassafras coulis and orange spice ice cream

Compressed apples and pears with pain de gènes, muscat gelée, and coconut lime sorbet

Praline roulade with butterscotch sauce and milk chocolate ice cream

Coffee & Teas, Petits Fours