

*This is an overview of our new years menu.  
A finalized menu will be available a few days before NYE when we confirm some  
product availability from our farmers and purveyors*

## *Southwark New Years Eve 2009*

*1<sup>st</sup>*

### *Seared Sea Scallop*

*mutton bacon, creamy polenta, red wine sauce  
Sparkling Rose, Marquis de la Tour n.v.*

*2<sup>nd</sup>*

### *Roasted Apple & Parsnip Soup*

*buckwheat cracker, foie gras & wild game bird mousse  
Grüner Veltliner, Winzer Krems 2007*

*3<sup>rd</sup>*

### *Pork, Leek and Potato Terrine*

*poached sturgeon, riesling sauce  
Riesling Kabinett Trocken, Ratzemberger 2007*

*4<sup>th</sup>*

### *Baked Ricotta*

*Jerusalem artichoke, truffle, wild mushrooms, cranberry relish, local greens  
Côte de Nuits Villages, Olivier & Rion 2005*

*5<sup>th</sup>*

### *Berry Sorbet, Artisan Chocolate*

*Shiraz, Pieri Occasione 2007*

*\$80 per person | \$110 with wine pairing  
Some items may change due to availability*