

New Year's Menu 2010

1st Course

roasted green meadow farm longneck pumpkin soup
lemongrass, toasted cinnamon, pumpkin seed oil

autumn squash, honey crisp apple salad
black radish, endive, shaved parmesan, spiced cashews, apple-clove vinaigrette

**Paired with Dogfish Head "120 Minute" IPA*

2nd Course

Long Island Bluepoints salty start, essence of seaweed | **Fanny Bay** sweet citrus flavor
| **Cape May Salts** complex, mild salt, lettuce finish

grilled hickory-bourbon smoked octopus
potato masala, charred red onion, black olive vinaigrette

crispy wild mushroom polenta
mascarpone, warm goat cheese, eggplant parmesan, chive oil

**Paired with Troeg's "Mad Elf"*

3rd Course

Cheese course

rogue river blue-victory rootbeer- cherry balsamic reduction

aged gouda – *spiced almonds, black olive caramel*

vermont cheddar – *spiced apple-cranberry and almond compote*

**Paired with Dogfish Head Olde School Barley Wine*

4th Course

28 day house aged grilled rib eye
truffled mashed potatoes, wild mushroom demi-glace, sautéed garlic spinach

roasted winter squash and three cheese ravioli
crispy polenta, pecan-sage brown butter, shaved parmesan, sautéed pea tops, royal trumpet mushrooms

maple-pecan crusted duck breast
sweet potato fingerlings, swiss chard, coffee-cocoa spiced glaze

**Paired with Dogfish Head "Worldwide" Stout*

5th Course

bittersweet chocolate toffee crunch bread pudding
house made sea salt gelato, toasted hazelnuts, warm caramel, grioché cherries

warm milk chocolate pecan tart
chocolate sauce, brown sugar ice cream, warm caramel

housemade pumpkin pie
cinnamon ice cream, pumpkin seed toffee, spice whip cream
**Paired with Dogfish Head/Sierra Nevada Collaboration "Life and Limb"*