

December 31, 2009

New Year's Eve

Dinner Menu ~ 5pm to 10pm

Appetizers

Fanny Bay Oysters - *In the half shell, housemade cocktail sauce* 11

Pecan Crusted Brie - *With apples, dried cranberries* 8

Chilled Prawn Cocktail - *Housemade cocktail sauce* 9

Beef Satay - *Peanut sauce, cucumber salad* 8

Starter Salads

The "Wedge" Salad - *Bleu cheese dressing, vine ripened tomato, shaved red onion* 6

Monteaux's House Salad - *Tomato, cucumber, red onion, feta cheese, croutons* 5.50

Roasted Beet & Goat Cheese - *Dark balsamic vinaigrette, spiced pecans* 6

Classic Caesar - *Crisp romaine, croutons, creamy Caesar dressing* 5.50

Entrées

Herbed Rack of Lamb - *Dijon cabernet demi glace, rosemary mashed potatoes* 23

Prawn Alfredo Fettuccine - *Ripe tomatoes, crimini mushrooms, garlic parmesan cream* 16

New York Steak - *Three pepper demi glace, crimini mushrooms, fingerling potatoes* 26

Alaskan Halibut - *Dungeness crab legs, champagne sauce, garlic mashed potatoes* 23

Espresso Braised Beef & Pappardelle Pasta - 16

Lobster Tail - *1/2 pound warm water, drawn butter, garlic mashed potatoes* 32

Seared Day Boat Scallops - *Fennel puree, herbed Israeli cous cous* 23

Chicken Madeira - *Mozzarella, Madeira wine sauce, mushrooms, asparagus* 18

Desserts

Berry & Bananas Foster - *The classic with a flavorful addition* 7

Chocolate Oblivion Truffle Torte - *Spiced cherry sauce* 6

Raspberry Sorbet - *Fresh lime, mint* 4

*Final menu
subject to change*

RESERVATIONS ~ 503.439.9942