



New Year's Eve Dinner Menu

The Compound Restaurant

Saturday, December 31, 2011

FIRST COURSE

Made to Order Autumn Squash Soup
Roasted Pumpkin and Truffle Relish

Forever Braised Beef Short Rib
Porcini Mushroom Polenta
Reduced Braising Jus

Lobster Salad
Butter Lettuce, Green Goddess Dressing, Satsuma Orange

Crispy Cornmeal Fried Oysters
Shaved Fennel Salad and Salmon Caviar

Tuna Tartare
Topped with Osetra Caviar and Preserved Lemon

Wagyu Carpaccio (\$10 supplement)
Seared Rare American Kobe Beef
Dijon Dressing, Crispy Capers, Arugula and Shaved Parmesan

SECOND COURSE

Jumbo Lump Crabmeat Remoulade
Avocado Relish, Tangerine and Cilantro
Oyster Crackers

MAIN COURSE

Grilled Beef Tenderloin
Pomme Puree & Sautéed Asparagus
Black Truffle Sauce

Wild Caught Swordfish Nicoise
Local Potato, Haricot Verts, Black Olive Vinaigrette
Spanish Sherry Reduction

Loch Duart Salmon
Fall Squash Risotto
Local Organic Cider Glaze

Cast Iron Seared Veal Chop Piccata
Lemon Butter Caper Sauce
Roasted Garlic Escarole

Wild Mushrooms and Organic Stone Ground Polenta
Black Truffle Relish, Shaved Parmesan
Organic Watercress

SIDE SUPPLEMENTS

Wild Mushrooms 15
Pomme Puree 10
Crispy Buttermilk Onion Rings 10
Sautéed Spinach 9
Buttered Asparagus 10

DESSERT TRIO

Chocolate Decadence
Kumquat Mousse Torte
Pomegranate Hibiscus Vacherin

PORT FLIGHT: \$25.

Taylor 40, Grahams 20, Rocha LBV 2003



*Four-course prix fixe menu \$140.00 per person
All beverages additional
8.1875% tax and 20% gratuity additional*