

Cité

e l e g a n t d i n i n g

AT THE TOP OF LAKE POINT TOWER

New Year's Eve 2012



e l e g a n t d i n i n g
AT THE TOP OF LAKE POINT TOWER

4 Course Dinner Menu

Early Seating 5:30 PM- 7:00 PM

\$95 per person 20% gratuity on all checks (Price is not including tax, gratuity or beverages)

First Course

Sturgeon Caviar

Warm Cornmeal Blinis, Traditional Garnish

Second Course

Pan Seared Scallop

Brussels Sprouts, Nueske Bacon, Carrot Ginger Sauce

Tuna Salmon Tartare

Avocado Mousse, Yuzu Vinaigrette

Braised Veal Cheeks

Chanterelle Mushrooms, Sumac Zinfandel Reduction

Lobster Bisque

Blue Crab Meat, Chives, Puff Pastry

Mixed Greens Salad

Mixed Greens, Bosc Pear, Spiced Walnuts, Sherry Vinaigrette

Intermezzo

Champagne Sorbet



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AT THE TOP OF LAKE POINT TOWER

4 Course Dinner Menu

Early Seating 5:30 PM- 7:00 PM

\$95 per person 20% gratuity on all checks (Price is not including tax, gratuity or beverages)

Main Course

Filet Mignon

Black Truffle Butter, Asparagus Tips, Roasted Fingerling Potatoes

Butter Poached Lobster

Pomme Puree, Drawn Butter Sauce

Roasted Amish Chicken

Potatoe Gratin, Roasted Seasonal Vegetable

Red Snapper

Tuscan Kale, Saffron Buerre Blanc

Fourth Course

Swiss Chocolate Fondue for Two

Strawberries, Banana Bread, Marshmallow, Pineapple

Sophia Hazelnut

Vanilla Crème, Silky Chocolate Mousse

Drunken Berries

Grand Marnier, Chocolate Tulip Cup



e l e g a n t d i n i n g
AT THE TOP OF LAKE POINT TOWER

6 Course Dinner Menu

Second Seating 8:30 PM – 10:00 PM

\$225 per person 20% gratuity on all checks (Price is not including tax, gratuity or beverages)

First Course

Sturgeon Caviar

Warm Cornmeal Blinis, Traditional Garnish

Second Course

Pan Seared Scallop

Brussels Sprouts, Nueske Bacon, Carrot Ginger Sauce

Tuna Salmon Tartare

Avocado Mousse, Yuzu Vinaigrette

Third Course

Veal Cheeks

Chanterelle Mushrooms, Sumac Zinfandel Reduction

Moullard Duck Foie Gras

Kumquat Marmalade, Pistachios, Balsamic Glaze

Fourth Course

Lobster Bisque

Blue Crab Meat, Chives, Puff Pastry

Mixed Greens Salad

Mixed Greens, Bosc Pear, Spiced Walnuts, Sherry Vinaigrette

NEW YEAR'S EVE 2012 MENU



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\$225 per person 20% gratuity on all checks (Price is not including tax, gratuity or beverages)

Intermezzo

Champagne Sorbet

Main Course

Filet Mignon

Black Truffle Butter, Asparagus Tips, Roasted Fingerling Potatoes

Butter Poached Lobster

Pomme Puree, Drawn Butter Sauce

Roasted Amish Chicken

Potatoe Gratin, Roasted Seasonal Vegetable

Red Snapper

Tuscan Kale, Saffron Buerre Blanc

Sixth Course

Swiss Chocolate Fondue for Two

Strawberries, Banana Bread, Marshmallow, Pineapple

Sophia Hazelnut

Vanilla Crème, Silky Chocolate Mousse

Drunken Berries

Grand Marnier, Chocolate Tulip Cup