

2012  
New Year 's Eve  
The Tallman Hotel & Blue Wing Saloon

Salad

Mixed greens, petite arugula tossed in champagne vinaigrette  
Truffle salted pine nuts, shaved Parmesan cheese, currants  
Golden balsamic reduction

Or

Mushroom bisque

Asiago and thyme crouton, truffle crème fraîche

Choice of Entree

Steak o' poivre

Filet mignon pepper crusted and seared  
Served with a brandy, shallot demi glace  
Buttermilk mashed potatoes and creamed spinach  
\$45.00

Crab stuffed sole

Local Petrale sole stuffed with Dungeness crab  
Served with a Meyer lemon buerre Blanc  
Tarragon oil, roasted root trio: fingerling potatoes, turnip and carrot  
Prosciutto wrapped braised endive  
\$40.00

Roasted chicken breast

With a chicken stock and thyme reduction  
Buttermilk mashed potatoes and creamed spinach  
\$35.00

Mushroom and ricotta cannelloni

Butternut squash bisque, toasted sage  
Served over a bed of braised greens  
\$30.00

Dessert

Chocolate hazelnut torte  
Chocolate cake layered with cocoa ganache  
Toasted hazelnuts, frangelico caramel and vanilla whipped cream

Or

Dulce de leche cheesecake

With caramel sauce, fresh berries