

Notorious 2010

NEW YEAR'S EVE 2010 • GRAND BALLROOM • DECEMBER 31, 2009

FIRST COURSE

JUMBO PRAWN, MANGO HORSERADISH CHUTNEY
SEARED SCALLOP, PICKLED CUCUMBER AND LEMON GLAZE
LUMP CRAB TOWER, AMERICAN STURGEON CAVIAR AND CAULIFLOWER

SECOND COURSE

PULLED PORK AND ENDIVE SALAD
MARINATED GOLDEN BEETS
MINUS 8 VINEGAR

THIRD COURSE

TRUFFLE CRUSTED FILET MIGNON, CABERNET REDUCTION
LOBSTER STUFFED CHILEAN SEABASS, LOBSTER CREAM
HERB WHIPPED POTATOES
BRAISED SAVOY CABBAGE

FOURTH COURSE

ALTERNATE PLACE SETTINGS:
CHOCOLATE SEDUCTION - STRAWBERRY KISS

WINES

GRGICH CHARDONNAY, NAPA VALLEY
OBERON CABERNET SAUVIGNON, NAPA VALLEY

MENU SELECTIONS ARE REPRESENTATIVE OF THE FINAL NOTORIOUS NEW YEAR'S EVE 2010 EVENT DINING MENU.
MENU ITEMS AND INCLUSIONS ARE SUBJECT TO CHANGE.