

CAV Wine Bar & Kitchen
New Year's Eve Menu
December 31, 2007

First Seating – 6:30 pm
Second Seating – 9:30 pm

1st Course

Lobster Bisque with caviar and crème fraiche

or

Arugula Salad with blood oranges, dates, saba and almonds

2nd Course (second seating only)

Yellow Tail Pastrami with caraway tulle

or

Oxtail Ravioli with beef consommé and marrow

3rd Course

Beef Filet with fondant potatoes, spinach and béarnaise sauce

or

Dorade with black olives, fennel, mussels and fingerling potatoes in a smoked mussel broth

4th Course

Brillat Savarin served with truffle honey

5th Course

Lemon curd tart with huckleberry puree and huckleberry cream

First Seating - \$60
Second Seating - \$75