

# TUSCANY RESTAURANT PRESENTS

*Welcome 2011 Party*

## **MENU**

### *Hors d'Oeuvres*

*Gravlax of Salmon with Mustard Sauce on Pumpernickel  
Skewered Crispy Shrimp with Spicy Sweet and Sour Sauce  
Roasted Tomato and Goat Cheese Tartines*

### *Appetizer*

*Warm Tortino of Young Eggplant, Ricotta and Fresh Basil  
Served over Tuscan pappa con pomodoro*

### *Second Course*

*Fresh Maine Lobster Risotto  
Fresh Maine lobster, Italian Arborio rice, fresh English peas and Thai curry*

### *Intermezzo*

*Stuffed Roasted Pear Salad with Lemony Arugula  
Roasted Anjou pear stuffed with gorgonzola, raisin and cranberry over arugula leaves*

### *Entrée (Choice of one)*

*Miso Marinated Chilean Seabass Fillet Oven Roasted  
Served over steamed chard leaves in a coconut, lemon grass and ginger broth*

*Pair of Petit Filet Mignon with Two Sauces  
Zinfandel-shallot reduction and Dijon-Cognac sauce rosemary potato and Gruyere popover*

### *Dessert*

*Belgian Chocolate Truffle Cake with Espresso Gelato*

*Midnight Champagne Toast*



\$130 PER PERSON BEGINS AT 8:30 PM

INCLUDES PARTY FAVORS, CHAMPAGNE TOAST, ENTERTAINMENT AND MERRIMENTS