

**+ luminaria +**  
restaurant & patio

**new year's eve menu**

december 31, 2009

5:00-10:00pm

**amuse**

ahi tuna taco mango salsa

**starters**

winter squash and white bean soup with shrimp and salsify  
buffalo tenderloin capriccio, aged goat cheese, caper berries, lime vinaigrette  
roasted heirloom beet and arugula salad,  
raspberry, warm house brioche stuffed with saint andre cheese  
spanish chorizo wrapped scallops, roasted peppers, freesia, corn jus

**entrees**

seared rare kampachi, preserved lemon and thyme compound butter,  
warm potato organic mushrooms salad  
ancho rubbed beef tenderloin, live main lobster, goat cheese grits,  
glazed young carrots, fresh fava beans, lime and red chile hollandaise  
pan roasted venison medallion, purple and sweet potato cake,  
rainbow swiss chard, currant demi  
spiced grilled shrimp, roasted fennel and crab risotto,  
roasted squash ravioli, yellow pepper mole

**desserts**

champagne infused strawberry short cake  
spiced eggnog praline pecan torte  
champagne raspberry chocolate mousse cake

**seventy five dollars**

**thirty dollars for children four to twelve**

**children 3 and under are free**

**executive chef brian cooper**

**executive sous chef malik hammond**

**pastry chef andrea clover**