



The English Grill welcomes you to
2010 New Year's Eve Dinner
Thursday, December 31, 2009

Soup

Chanterelle Mushroom Cappuccino
Honey Frappé

Appetizer

Sautéed Foie Gras
Caramelized Figs
Apple Gastrique

Intermezzo

Lemoncello Sorbet

Entrées

Sautéed Scallops
Truffle Potato Ragout
Peppercorn Glaze
or
Roasted Lamb Loin
Young Root Vegetable Medley
Pomegranate Sauce
or
Pan Roasted Filet Mignon of Beef
Sautéed Porcini Mushrooms
Calvados Sauce

Salad

Watercress Salad
Hazelnut Vinaigrette
Sliced Bleu d'Auvergne Cheese

Dessert

Chocolate Amaretto Mousse
Orange Glaze
Raspberry Tuile
Blood Orange Caviar

Coffee and Mignardise

\$150 per person

This includes wine during dinner service only,
Champagne toast at midnight, tax and gratuity,
Party favors, live music and dancing.

Dinner seating times at 8:00, 8:30 and 9:00 p.m.
For reservations please call Neal Ward at 502-736-2998

We are honored to welcome the New Year with you