

Amici A Trattoria

New Year's Eve, December 31, 2011

Dinner Menu

1st Course

Wild Mushroom and spinach broth with mini dumplings, white truffle
oil

2nd Course

Seared Foie gras on croustine, micro greens, plum chutney

or

Spiny lobster and avocado salad, fruit caviar, pear tomatoes, sesame
cracker

3rd Course

Duo of aged tenderloin of beef dusted with blue mountain coffee and
stuffed Jumbo shrimp, plantain and curry scented mash, and mango
rum infused baby vegetables

Or

Vegetarian Napoleon, cous cous, golden baby beets, aged balsamic
drizzle, five spice potato strings, basil oil

4th Course

Trio of Native Mango Cheesecake, Guava Sorbet in tuille basket, Molten
Chocolate-Orange Pyramid, coffee anglaise