



TOWNE CRIER CAFE



Fine Music & Food Since 1972

2009/2010 New Year's Eve Gala Dinner



Appetizer

Crab Ravioli & Grilled Jumbo Shrimp in Lobster-Sauce

Soup

Carrot & Ginger

Cooked in Vegetable Stock, pureed and finished with Cream

Salad

Baby Arugula

Served with Balsamic Vinaigrette, Gorgonzola, Pear, Walnuts and Red & Green Pepper Confetti

Entrées

(choice of one)

Roast Rack of Lamb

Served with Coriander Sauce, Rosemary Red Bliss Potatoes and Sautéed Baby Vegetables

Roasted Half Duckling

Served with a Tart Cherry Sauce, Wild Rice Pilaf and Sautéed Baby Vegetables

Pecan Crusted Fillet of Salmon

Served with Fresh Mango Salsa, Wild Rice Pilaf and Sautéed Baby Vegetables

Vegetable Wellington

Served with Sauce Beurre Blanc Grilled Portabella Mushroom, Red Pepper, Eggplant, Zucchini and Carrot, topped with Duxelle of Mushrooms, Shallots and Parsley, wrapped and baked in Puff Pastry, served with Rosemary Red Bliss Potatoes and Sautéed Baby Vegetables

Dessert

An Assortment of Chocolate Truffles, Almond Tuiles, Fresh Fruit and Chocolate Dipped Strawberries!



A Bottle of Champagne Per Couple!



Prix Fixe Menu & Show \$125 per person ~ Includes Tax ~ Does Not Include Gratuities

Executive Chef: Erich Panhofer

Pastry Chef: Mary Ciganer