



New Years Eve 2009

Four Course - Prix Fixe *(\$ 75.00 per person)*

Complimentary Glass of Domaine Chandon, Blanc de Noirs, Sparkling Wine

~ First Course ~

Butternut Squash & Pear Soup
prosciutto, sage cream

Mixed Baby Greens
endive, candied walnuts & walnut vinaigrette with a goat cheese crostini

Hearts of Romaine
Maytag blue cheese crumbles & shaved red onions with candied pistachios

Dungeness Crab Salad
arugula, cucumber, avocado & grapefruit with a citrus vinaigrette

~ Second Course ~

Prawn Cocktail
classic cocktail sauce

Seared Sea Scallops
melted leeks & truffled cauliflower purée

House Made Gnocchi
wild mushrooms, garlic & Madeira with shaved Manchego cheese

Moroccan Lamb Brochette
Mediterranean salad with hummus & grilled flat bread

~ Main Course ~

Horseradish Crusted Sea Bass

basil potato purée & asparagus with a red wine butter sauce

Grilled Boneless Rack of Lamb

French lentil ragout with a Napoleon of eggplant, roasted red pepper & goat cheese

Roasted Breast of Pheasant

burgundy poached pears & wild rice with a morel mushroom sauce

Pancetta Wrapped Breast of Chicken

stuffed with truffles & fines herbs with sautéed spinach & wild mushroom risotto

Oakwood Grilled Filet Mignon

*leek, potato & bacon risotto with haricots verts & a
roasted portobello mushroom & red wine sauce*

(Vegetarian upon request)

~ Dessert ~

Chèvre Cheesecake Crepe

orange brandy sauce, crème fraîche

Ice Cream Sandwich

hazelnut praline, vanilla gelato, raspberry coulis

Baked Alaska

Valrhona chocolate, vanilla ice cream, brandied cherries

Chef's Selection of Three Local Artisan Cheeses

truffle honey, fresh fruit, oat crackers

18% Gratuity on parties of 6 or more -- \$15 Corkage waived for every bottle purchased

Reservations Required

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www.HurleysRestaurant.com