

Broadwell's Restaurant

~ *New Year's Eve, Thursday, December 31, 2009* ~

Dinner Served 6:00 pm till 10:00 pm

Piano Music 7:00 pm till 10:00 pm

Four Course Dinner \$59.00 per person; Tax and Gratuity Not Included

Choice of Starter

Roasted Winter Vegetable Bisque Soup

Carpaccio of Black Grouper and Atlantic Salmon

Pounded to a thin marbling, topped with capers, chives and cracked black pepper
Lemon vinaigrette

Wild Mushroom Fricassee

Cooked in port wine served with grilled thyme brioche

Choice of Salad

Florida Baby Greens

Roma and yellow tomatoes and candied walnuts
Truffle oil vinaigrette

Classic Caesar Salad

Choice of Entrée

Grilled Filet Mignon with Cabernet Demi-glace

Roasted potatoes, winter vegetable medley

Baked Black Grouper Topped with shallot and sun-dried tomato puree
Squid ink infused cream sauce, spinach risotto, winter vegetable medley

Grilled Free Range Breast of Chicken with Kalamata Tapenade, Au jus Lais Sauce
Potato gnocchi, winter vegetable medley

Grilled Rack of Lamb with Rosemary-mint Jus Natural

Herbed whipped potatoes, winter root vegetables

Choice of Dessert

Chocolate Orange Mousse Cake, Citrus-Caramel Sauce

Guava Roasted Pineapple Tart, Strawberry Sauce

Almond Basket Filled Fresh Berries, Champagne Sorbet

Coffee, Tea and Champagne Toast