

 *The Left Bank*   
*Restaurant*

*New Year's Eve*  
*Monday, December 31, 2008*

*Foie Gras Cuit au Torchon*

*Poached Hudson Valley Foie Gras, marinated in Armagnac and served cold with fresh figs and hot duck consommé*

*Gratin de Coquille St Jacques*

*Flambéed Bay Scallops in a Saffron cream sauce over minced Belgium Endives*

*Stone Crab et sa Macedoine de Legumes*

*Fresh Cracked Stone Crab, topped with caviar,  
Served with fresh Vegetable Remoulade*

*Quaille griller et Champignons des Bois*

*Duo of Quail Breast and Pate served with mixed wild Mushrooms*

*Filet de Boeuf au Morille*

*Beef Filet wrapped in Potato Shoe String, topped with a Morel Mushroom and served with a Foie Gras and Truffle Sauce*

*La Salade Vert et Son Fromage*

*Mixed green salad with Balsamic dressing and Clarine Cheese*

*Mille Feuille de Pain d'Epice*

*Napoleon of Saratyne Ice Cream and Spice Bread, served with a Blackberry Mousseline*

*Bon Appetit et Bonne Année*

*\$169.00 per person  
Plus tax and gratuity*