

## epulo bistro

New Years Eve 2011

Three Seating Times: 5:00-5:30 7:00-7:30 \$50 / 9:00-9:30 \$60 Includes Champagne Toast

### Appetizer Course

Sweet Potato Gnocchi with Fresh Cranberry,  
Crispy Shallots, Fried Sage Butter

or

Lobster Avgolemono Soup, Leeks,  
Baby Dill

### Salad Course

Frissee Salad, Bacon Lardoons, Poached Egg, Sherry Mustard Vinaigrette

or

Citrus Cured Salmon, Shaved Fennel, Orange

### Entree Course

Pistou Grilled Shrimp, Scallops, Rockfish, and Chorizo, Saffron Risotto, Paprika Brodo

or

Chicken Breast stuffed with Spinach and Prosciutto, Grilled Polenta, Marsala Chicken Jus,  
Crispy Brussel Sprouts

or

Grilled Painted Hills Strip Loin, Mushroom Cabernet Demi, Smoked Cipolini Onion, Yukon  
Potato Horseradish Gratin

or

Fennel Pollen Crusted Tuna, Lobster Butter, Toasted Farro, Braised Kale

### Dessert Course

Chocolate Molten Cake

or

Champagne Sabayon with Fresh Berries

or

Ginger Pear Crumble