



THE SHORT STORY

Brasserie

New Year's Eve Menu 2009

Introduction

Cold Smoked Salmon with Chive Blini and Salmon Caviar

Part I...

Saffron Mussel Bisque with Garlic Chips

Or

*Baby Mixed Greens Salad, Warm Brie Crostini,
Poached Baby Pears and Dijon Vinaigrette*

Part II...

Slow Roasted Boneless Beef Short Ribs with Herbed Gnocchi

Or

Crispy Artichoke Ravioli with Tomato Fennel Compote

Part III...

Wagyu Kobe Beef Ribeye, Foie Gras, Sweet Onion Bread Pudding

Or

Horseradish Crusted Salmon with Baby Spinach and Couscous, Tomato Beurre Blanc

Or

Herb Crusted Rack Of Lamb, Black truffle Fingerlings and Asparagus

Dénouement

Chocolate Truffle Terrine with Dried Cherries, Pistachio cream

Or

A Trio of Crème Brûlée:

Raspberry, Orange and Double Vanilla

Or

Cranberry-Apple Cobbler with Vanilla Gelato