

# New Years Eve 2011



## AMUSE-BOUCHE

### **Foie Gras and Quince Tartlet**

goat cheese, pickled endive



## STARTER CHOICES

### **Roasted Chestnut Bisque**

cardamom panna cota

### **Kobe Beef Tartare**

horseradish aioli, fried capers, marrow vinaigrette

### **Narrows Signature Salad**

baby field greens, port poached pears, candied hazelnuts  
maytag blue cheese, champagne honey vinaigrette



## MAIN COURSE CHOICES

### **Wild Mushroom Stuffed Quail**

risotto style barley with oxtail, persimmon chutney, juniper pan sauce

### **Niman Ranch Lamb Shank "Nicoise"**

soft polenta with white cheddar, braised winter greens, fig marmalade

### **Grilled Arctic Char**

togarishi spice, grilled portabella mushrooms  
red curry butter sauce, crab potstickers

### **Prosciutto Wrapped Tenderloin of Beef**

potato sweet onion gratinee, crispy sweet breads  
humboldt fog chevre butter, sauce bordelaise

### **Mustard Crusted Rocky Mountain Venison Chop**

roasted heirloom potatoes with local apples and smoked pork belly  
port wine black current sauce



## FINALE CHOICES

### **Banana Split**

roasted banana panna cota, bittersweet chocolate fondue  
hazelnut brittle, huckleberry gelee

### **Espresso Crème Brulee**

meyer lemon foam

### **Champagne Poached Seckel Pear**

cinnamon mascarpone tart with ancho chilies

### **An Assortment of Festive Cookies**

snickerdoodle, mexican wedding, chocolate macadamia nut  
orange cardamom mandelines, butterscotch cheesecake bar

65.00 per person

*EXECUTIVE CHEF: ERIC GRUBER  
NARROWS CHEF DE CUISINE: MATT RENSHAW  
SOUS CHEF: JUSTIN SOFALY  
RESTAURANT AND WINE MANAGER: JOHN WOOD*