

Joshua Wilton House

Happy New Year 2010

*** Sample Menu Only Actual Menu Will Differ****

Amuses Bouches

Pork Rillete-Brioche-Tomato Jam
Potato Blini-Crème Fraiche-Pickled Beet
Salmon Mousse-Cucumber-Caramelized Fennel
Fingerling Potato-Parmesan Cheese-Bacon
Scharffenberger Brut NV (Napa, California)

First Course Choices

Lamb Carpaccio
quinoa, rosemary-mustard-caper, truffle oil

Truffle Poached Egg
Turner ham, hollandaise, baby greens

Tempura Lobster
soba noodle-sesame salad, wasabi aioli, nori

Beef Osso Bucco
mozzarella stuffed-horseradish potato cake, tomato, Madeira sage

Sea Scallops
cheese grits, saffron-corn cream, micro collards
Feudo Principi di Butera Insolia `08 (Sicily)

House Dashi Broth

scallion-sesame-crispy garlic

Entrée Choices

Bison Tenderloin
port wine reduction sauce, gruyere potato puree, honey glazed carrots

Butter Poached Shrimp
lump crab-penne mac-n-cheese, roasted tomato-fennel sauce, asparagus

Duo of Duck (Grilled Breast and Leg Confit)
bacon-chive gnocchi, creamed spinach, maple balsamic glaze

Wild Rockfish *en Papillote*
root vegetables, basil pesto, herb butter, pan roasted potatoes

Seared Beef NY Strip
lobster sauce, shiitake mushroom risotto, broccoli
Zd Chardonnay `06 (Mendoza, Argentina)
Facente Gaglioppo Rosso `05 (Italy)

Cheese Course

Aged Gouda- croissant- concord grape/port glaze- celery brunoise

Dessert Choices

Pineapple Coconut Milk Crepes- ginger beer sorbet
Bittersweet Chocolate Bouchon- eggnog mousse
Meyer Lemon English Style Custard- hibiscus gelée
Warm Chocolate Soufflé Cake- vanilla bean flan
Caramelized Apple Vol au Vent- pecan toffee brittle
House Crème Brulée
Yalumba Museum Muscat NV (Australia)

Six-Course Prix-Fixe meal \$75 per person
Six-Course Prix-Fixe meal paired with wines \$100 per person

20% Gratuity may be added for parties of six or more
Please refrain from using cell phones in the dining room and lounge