

# **The Riverside Inn**

## **New Year's Eve 2011**

### **Venison Duo**

Venison tenderloin tartar and smoked venison Carpaccio with toasted baguette slices, a truffled hollandaise, and micro greens.

### **Raclette Fondue**

Leelanau Cheese Raclette fondue served in a baked apple with warm bread and finished with Black Star Farms Eau De Vie.

### **Seafood Salad**

Lobster and shrimp folded with a lime red onion aioli tossed with fresh herbs, wrapped with Bibb lettuce and topped with fresh-shucked fried oysters.

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### **Potato Leek Cream with Smoked Duck**

Puree of Yukon gold potato and sautéed leeks finished with cream, Parmigiano-Reggiano, and house smoked duck.

### **King Crab in Broth**

Steamed King crab meat tossed with fresh handmade pasta in a light saffron broth with tomato, pearl onion, and leeks.

### **Chevre Green Tomato Salad**

Fried green tomato layered with sautéed chevre medallion and crispy seared pork belly. Served on grilled romaine with corn bread croutons, and a creamy Tabasco vinaigrette.

### **Roasted Fig and Pear Salad**

Brandy roasted figs and pears topped with rainbow micro greens, Marcona almonds, crumbled blue cheese, and a sherry vinaigrette.

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### **House Made Sorbet**

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### **Mixed Grill**

Grilled noisettes of veal tenderloin and lobster tail topped with a Dijon brown butter, served with handmade potato chive gnocchi, and accompanied by sautéed brocolini, brussel sprouts, and baby carrots.

### **Scallops and Halibut**

Pan seared jumbo sea scallops and Alaskan halibut with an almond crusted baked risotto cake, a lemon chardonnay beurre blanc, and accompanied by sautéed brocolini, brussel sprouts, and baby carrots.

### **Lobster Tails**

A pair of gently sautéed lobster tails served on a bed of fettuccini with wilted spinach, a champagne leek cream sauce, and accompanied by sautéed brocolini, brussel sprouts, and baby carrots.

### **Beef Tenderloin**

Six-ounces of Certified Black Angus beef tenderloin grilled to perfection and topped with a Porcini Mushroom-Madeira demi-glace. Accompanied by a Parmesan crusted Yukon gold potato gratin, sautéed brocolini, brussel sprouts, and baby carrots.

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### **Assorted dessert platter**

Raspberry tart, petite warm chocolate cake, and frozen lemon mousse.

