



*Invites you to join us on:*  
**New Year's Eve 2009/2010**

Thursday, December 31<sup>st</sup> 2009

Offering Two Seatings:

5:00 pm & 7:30 pm

\$79.00 Per Guest

Optional wine pairing add \$49.00  
(plus tax and 18% Service Charge)

*Please Call 602-276-0601 for Reservations.*

*When Making Reservations Please Mention any Dietary Concerns or Restrictions.*

*We Welcome Vegetarian Diners.*

*Credit Card Required to Secure Reservations.*

*50% Charge for Cancellations after December 26<sup>th</sup>.*

**1st Course - Choice of:**

Potato Parmesan Soup with Fresh Black Truffles

*Or*

Seared Ahi Tuna and Frisee Salad, Preserved Meyer Lemon,  
Green Beans, Almonds, and Herb Aioli

**2nd Course**

Caramelized Onion Ravioli with Sherry Sauce, and Northern Gold Fondue

**3rd Course - Choice of:**

Traditional Italian Prosecco Poached Cotechino Sausage with Lentils,  
Glazed Carrots, and Aged Balsamic

*Or*

Cocoa and Pear Braised Beef with Winter Squash "Mash"

*Or*

Maine Lobster and Taylor Bay Scallops with Mashed Fingerling Potatoes, Wild  
Mushrooms, and Tomato Nage

**4th Course**

Champagne & Cigars

A Trio of Chocolate Mousses & Cigar Cookies

*Chef Gregory LaPrad / Chef de Cuisine Anthony Andiaro*