



BAXTER'S BISTRO & LOUNGE
NEW YEAR'S EVE DINNER
December 31, 2009

To Amuse
Caviar and Smoked Sturgeon w/ Blini

1st
Dungeness Crab Salad
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Lobster Bisque

2nd
Foraged Truffle and Wild Mushroom Risotto

3rd
Diver Scallops w/ Beet and Potato
~
Wild Boar Chop w/ Apple-Yam Gratin

4th
Prosciutto-Wrapped Monkfish w/ Beluga Lentils
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Breast of Duck w/ Black-Eyed Peas
~
Venison Loin w/ Spaetzle

Last
Artisan Cheese Plate & Assorted Mignardises

Happy New Year from Chef de Cuisine Michael Plapp and the Baxter's Staff

\$95 per person

**Paired wines will be available a la carte or as a complete offering
at additional charge**

A gratuity of 18% will be added to parties of 6 or more, a 8.25% CA tax
and a 2% civic fee will be added to all checks