THE BATTLE HOUSE HOTEL
NEW YEAR'S EVE MENU 2013

FIRST COURSE

Choice of one

MADISON COUNTY PORK BELLY AND BRAISED SHOULDER
Wild Mushrooms, Pickled Radish, Petite Mustard Greens and Braising Jus

HEIRLOOM BEET CARPACCIO AND TEMPURA LOBSTER
Watercress and Citrus Vinaigrette

SHRIMP AND GRITS
House Smoked Bacon, Tomato Concasse, Cremini Mushroom

SECOND COURSE

Choice of one

LOBSTER BISQUE

SIMPLE GREENS SALAD
Grape Tomatoes, Candied Pecans, Belle Chevre Goat Cheese, Red Wine Vinaigrette

INTERMEZZO

WHITE PEACH AND CHAMPAGNE SORBET

THIRD COURSE

Choice of one

SEARED DIVER SCALLOPS
Wild Mushroom Risotto, Sautéed Spinach and White Truffle Oil

GENTLY COOKED DOVER SOLE
Crispy Potatoes, House Cured Bacon, Asparagus and Lemon Beurre Blanc

VANILLA SCENTED MAIN LOBSTER TAIL
Parsnip and Potato Puree, French Horns, Sweet Pea and Micro Chervil

FOURTH COURSE

Choice of one

SOUS VIDE FILET OF RIBEYE
Fingerling Potatoes, Root Vegetables, Red Wine Demi Glaze

SWEET TEA BRINED TANGLE WOOD FARMS CHICKEN
Gnocchi, Braised Greens and Poultry Jus

HUDSON VALLEY DUCK BREAST
Grilled Baby Bok Choy, Roasted Cipollini Onion, Huckleberries

DESSERT

Choice of one

WARM BERRY CRISP WITH VANILLA BEAN ICE CREAM

RICOTTA AND ALMOND CAKE WITH MACERATED BERRIES

CHOCOLATE TRIO
Dark Chocolate Crème Brule, Milk Chocolate Pot de Crème, Chocolate/Nutella Cheesecake

GO TO WWW.OPENTABLE.COM/THETRELLISROOM OR CALL 251.338.5403 FOR RESERVATIONS.

$95 per person++

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RENAISSANCE®
THE BATTLE HOUSE HOTEL & SPA
MOBILE

26 North Royal Street, Mobile, AL 36602