

New Year's Eve

Dinner Menu 2011

First Course

(Choice of one)

*Pistachio Crusted Foie Gras
Grapefruit, Orange, Brioche Crouton and Smoked Sea Salt*

*Chilled Lobster and Heirloom Beets
Petite Mache, Meyer Lemon and Dijon Vinaigrette*

*Shell Fish Cioppino
Saffron/Tomato Broth and Grilled Focaccia Bread*

Second Course

(Choice of one)

*Lobster Bisque
Dry Sherry and Lobster Roe*

*Simple Greens Salad
Grape Tomato, Candied Pecans, Belle Chevre Goat Cheese, Red Wine Vinaigrette*

Third Course

(Choice of one)

*Seared Diver Scallops
Celery Root and Potato Puree, House Made Bacon Chip and Lemon Butter Sauce*

*Pan Roasted Bass
Wild Mushrooms, Baby Turnips, Cipollini Onion and Veal Reduction*

*Olive Oil Poached Black Cod
Potato Gnocchi, Arugula Emulsion and Shaved Truffle*

Intermezzo

White Peach and Champagne Sorbet

Fourth Course

(Choice of one)

*Prime Tenderloin of Beef
Root Vegetables, Black Truffle Demi Glaze*

*Roasted Tanglewood Farms Poussin
Buttermilk Potato Puree, Glazed Baby Carrots and Natural Jus*

*Pancetta Wrapped Veal Loin
Braised Oxtails, Cepes, Salsify*

Dessert

(Choice of one)

Warm Chocolate Molten Cake with Dolce de Lecce Ice Cream

Raspberry and White Chocolate Cake with Raspberry Coulis

Chocolate Trio

Dark Chocolate Crème Brulee, Milk Chocolate Cheesecake and White Chocolate Mousse

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THE BATTLE HOUSE HOTEL & SPA
MOBILE

26 North Royal Street Mobile, AL · 36602
6 p.m. - 9 p.m. (Reservations only) · \$95++ per person
Call 251.338.5403 for reservations