

New Years Eve 2009 at Restaurant Jezebel

Come celebrate the New Year in a truly couture style at Restaurant Jezebel where nothing is 'off the rack' generic. we are offering 2 seatings, (5:30pm & 9:30pm) to ring in the New Year with an amazing menu that offers amazing food, unique wine selections & superb service.

You can also add a wine pairing from the chef to complement the menu for **\$49** per person.

We look forward to have you join us for to ring in the New Year with friends & family

-----//-----

New Year's Eve 2009 at **Restaurant Jezebel**

1st seating menu, 5:30pm, \$89.00 per person, excluding drinks, tax & gratuity

Carpaccio of Maridol Papaya with Greek Feta cheese
& chipotle - Niçoise olive aioli

House Sandalwood smoked corn & green chili bisque with Andouille sausage

Intermezzo: Mango sorbet

Spicy 'Buffalo' style soft shell crab with blue cheese remoulade

Please choose one:

Pan roasted Chilean sea bass with Maine lobster in a Meyer lemon - caper beurre blanc

or

Beef ²: Seared prime filet mignon & Succulent slow cooked beef 'Osso Bucco' with truffled brandy – green peppercorn sauce & a mixed berry salsa

Dessert: Bananas Foster's Jezebel

All reservations must be guaranteed with a credit card

New Year's Eve 2009 at **Restaurant Jezebel**

2nd seating menu, 9:30pm, \$125.00 per person, excluding drinks, tax & gratuity

Carpaccio of Atlantic salmon with Spanish caviar vinaigrette
& Chipotle aioli

Maine lobster bisque with nutmeg oil & Johnny Walker black crème fraîche

Intermezzo: pear & black pepper sorbet with champagne

Spicy 'Buffalo' style soft shell crab with blue cheese remoulade & shaved celery

Please choose one:

Tower of Baya grouper & Chilean sea bass
with Maine lobster in a Spicy Red Thai curry

or

Mixed Grill: Montana elk & Prime filet mignon
over French Du Puy lentils with truffled raspberry coulis

Dessert: Challah French toast with wild flower honey – lavender goat cheese,
homemade cinnamon ice cream & Vermont maple syrup

Artisan cheese with a green mango chutney & port macerated seasonal fruit

\$125.00 per person, excluding drinks, tax & gratuity; All reservations must be guaranteed with a credit card

Chef/owner: Parind Vora Executive Sous chef: Andrew Stiver