

# **New Year's Eve at Cristobal's Restaurant**

Thursday, December 31, 2009

6pm – 10pm

## **Amuse**

Seared Ahi Tuna Bruschetta  
*sundried tomato & pinon tapenade, chive oil*

## **Choice of First Course**

**Pancetta & Apple Ravioli**  
*saffron broth, balsamic braised onions*

**Blue Corn-dusted Crab Cakes**  
*jalapeno lime aioli, cilantro salad*

**Grilled Steak Skewers**  
*chimichurri, roasted shallot puree*

**Lobster & Butternut Squash Bisque**

**Spinach Salad**  
*candied pecans, gorgonzola, cabernet sauvignon vinaigrette*

**Grilled Romaine Caesar**  
*chipotle caesar dressing, red chile croutons*

## **Choice of Entrees**

**Prosciutto-wrapped Sea Scallops**  
*sage & pinon risotto finished with a brie crème, fried sage, balsamic syrup*

**Shrimp & Spinach Fettuccine**  
*oven dried tomatoes, snap peas, vodka cream sauce, shaved parmesan*

**Sweet Potato-wrapped Chilean Sea Bass**  
*parsnip puree, prosciutto chips, sage & pinon risotto*

**Ginger & Apricot- glazed Duck Breast**  
*roasted root vegetable, wild rice pilaf, port wine reduction, chive truffle oil*

**Pinon-crusted Rack of Lamb**  
*celery root and potato puree, red chile & fig demi glace, port wine reduction*

**Applewood Smoked Bacon-wrapped Beef Tenderloin**  
*porcini crust, celery root potato puree, caramelized shallot-port wine compound butter*

**Grilled Bone-in New York Strip Steak**  
*sweet potato & yogurt mashed potato, roasted cipollini onion demi glace*

**Roasted Vegetable Wellington**  
*in puff pastry, sage and pinon risotto*

**Grand Finale**

Flourless Mexican Chocolate Torte

Pistachio Mousse Profiteroles

Crème Brulee

Gelato Trio

Starbucks Coffee Service

**\$49 plus tax and 20% service charge**