

# COBA NEW YEAR'S EVE MENU

1<sup>st</sup>

Maine Lobster, Fingerling Potato, Smoked Tomato Coulis, Basil Oil, Micro Greens  
or  
Vichyssoise Soup, Shaved Potatoes, Leek and Potato Soup, Caviar and Chive Cream  
or  
Seared Hudson Valley Foie Gras, Baton Celery Root, Truffle Jus

(Mixed Greens available upon request)

2<sup>nd</sup>

Roast Duck Breast, Wild Mushroom Ragout, Thyme Jus  
or  
Sweet Potato Ravioli, Sage Butter

3<sup>rd</sup>

Seared Halibut, Julienned Vegetables, Caviar Nage  
or  
Roast Rack of Lamb, Whipped Potato, Baby Carrots, Maille Mustard Sauce  
or  
Braised Short Rib, Asparagus, Red Wine Jus, Tobacco Onions

4<sup>th</sup>

Lime Scented White Chocolate Cone,  
Champagne Jelly and Raspberry Chilled Sabayon  
or  
Vanilla Tuile Cigar, Mascarpone Cream  
Cranberry Marmalade  
or  
Panetonne French Toast,  
Kumquat Confit, Infused Ginger and Thyme Reduction, Vanilla Ice Cream