



4 west university parkway, baltimore, md 21218
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New year's eve 2009

amuse bouche

*champagne caviar and a fanny bay oyster with crudite of
heart of palm*

~firsts~

*bay scallop bisque garnished with a pan seared diver scallop,
truffled puff pastry and celery salt*

*salad of red gem lettuce, bucheron cheese, quince, spiced
almonds, pumpernickel grissini and french olive oil*

*our jambon, 'cut mustard', apple-mead jam, rosemary and
grilled clove flat bread*

~seconds~

*escargot in shells with fennel consomme, white bean gnocchi,
hazelnut oil and elephant garlic chips*

*foie gras paté with ginger preserve, gobo root, micro mint
and graham cracker struesel*

*kobe beef carpaccio with cara cara oranges, horseradish
crêpe, artichoke yogurt and marjoram leaves*

*lobster and avocado press with white asparagus salad, key
lime puree, mache and saffron puffed rice*

~entrée~

*seared hudson valley duck breast, cassoulet sausage, french
beans and pan drippings*

*confit of veal breast, winter truffle-sunchoke puree, swiss
chard, sunflower seeds*

*cumin braised black cod, roasted pasilla peppers, molasses
rice, shrimp butter*

*roquefort crusted center-cut ribeye, caramelized onion
risotto, broccoli puree, broccoli stem, chive paper*

~dessert~

*frozen anglaise 'soufflé' caramel popcorn, port poached
pears, micro mint*

*verona dark chocolate mousse, coconut macaroons, griottine
cherries, milk chocolate-toffee bark*

new year's eve dinner 60

wine pairings 30

*Take the elevator home and stay with us in a room for two for
\$59.00 plus tax*

*To book your room please contact our front desk at
410 235 5400*