

# Happy New Year

The Bay View Restaurant at The Inn at the Tides

----- December 31, 2011 -----



Caramelized Apple, Bermuda Onion  
& Spring Hill Cheese Tart  
arugula salad with basil oil  
étoile Rosé

Maine Lobster Thermidor  
golden chanterelle mushrooms, bourbon cream sauce  
2009 Acacia Chardonnay Sangiacomo Vineyard Chardonnay

Intermezzo  
Passion Fruit Sorbet

Breast of Pheasant  
ragoût of artichoke, brandy sauce  
2008 Domaine Chandon Carneros Pinot Noir

Mustard-Crusted Rack of Lamb  
cauliflower tempura, glazed root vegetables, lamb jus  
2007 Beaulieu Vineyards Cabernet Sauvignon

Royal Whisky Chocolate Mousse Cake  
whisky ganache, chocolate glaze  
Veuve Cliquot Yellow Label Demi-Sec



Midnight Toast ★ Dancing (DJ) ★ Party Favors  
No-Host Bar: 7:00 pm ★ Dinner: 8:00 pm ★ Music to 1:00 am  
\$125 per person, plus tax & gratuity