

# Cella Bistro New Year's Eve 2011

Four courses with celebratory toast ~ \$70 per person  
(excluding tax or gratuity)

## First Course

- ❖ house cured salmon carpaccio, warm fingerling potato salad with dilled house made crème fraiche, watercress, american caviar and chopped egg
  - ❖ seared hudson valley foie gras, caramelized apples, brioche toast, calvados sauce
  - ❖ phyllo toasted brie, grilled pear and almond chutney, honeyed shallots, crostini
- ❖ house made potato gnocchi with buerre fondue, crispy sage and pecorino romano

## Second Course

- ❖ potato-leek soup with lobster
- ❖ mixed lettuces, toasted hazelnuts, dried apricots, champagne vinaigrette and fried goat cheese

## Third Course

- ❖ slow roasted angus beef prime rib, roast fingerling potatoes, cabernet-thyme jus
  - ❖ seared diver scallops with blue crab and asparagus risotto
- ❖ cassoulet du canard ~ slow simmered white beans with garlic sausage, duck confit, roast sliced duck breast
  - ❖ gramma cella's lasagna ~ spinach, onions and mascarpone sauce layered with parmeggiano reggiano and hand rolled pasta baked with san marzano tomato sauce
- ❖ roast, marinated lamb loin with spinach, artichoke and edamame orzo, grilled red onions and minted lemon salsa verde

## Fourth Course

- ❖ warm chocolate bundt cake with vanilla bean ice cream and melba sauce
  - ❖ vanilla crème brulee
  - ❖ warm apple cranberry crisp with cinnamon ice cream
  - ❖ lemon torta with a walnut crust