

NEW YEARS EVE 2009

MENU

Raffa's crab cake with tomato caper beurre blanc sauce

Beef tenderloin Carpaccio, fried leeks, herbed olive oil

Caribbean Jumbo shrimp martini, cucumber-avocado puree, tropical fruit salsa

Golden gulf oysters with Dijon dipping sauce

Bruschetta in puff pastry

Raffa's Caesar salad with shaved parmesan and crispy capers

Blue cheese wedge, crispy bacon, shaved red onion, and marinated tomatoes

Chef Kurt's She-crab soup

Medallions of tenderloin Diane with wild mushrooms, green peppercorns, and Dijon
brandy demi-glace

in center cut pork chop, port wine glaze with fresh mint

Spiced dry roasted lamb shanks, wild mushroom risotto, shallot gastrique

redfish topped with Cajun crawfish étouffée

salmon with sautéed shrimp, artichoke hearts, and balsamic mushrooms finished
with tomato beurre blanc sauce

Chocolate cake with chocolate ganache and raspberries

Goat cheese blueberry cheese cake with sour cream sauce and blueberries

Tres Leches served with toasted coconut, almonds, and walnuts

Apple brandy bread pudding with cinnamon cream anglaise

Classic Tiramisu with Mascarpone and chocolate

Hosts-Tony and Leslie Raffa

Executive Chef / Partner- David Welch

\$75.00 per person (excludes liquor, tax, & gratuity)

Reservations available 6:30, 7:30, & 8:30 seating

281-360-1436