



HIGHLAWN PAVILION

New Year's Eve Menu

December 31, 2012

First Course

Lobster Minestrone with Provencal Herbs

Smoked Trout with Roasted Golden Beets and Caviar Crème Fresh

Imported Burrata Cheese with Grilled Eggplant, Roasted Peppers
and Aged Balsamic Vinegar

Parisian Steak Tartar, Fleur de Sel, and Winter Truffle Essence,
with a Quail Egg from a Local Farm

Samples of the Sea - Oysters, Main Lobster, Crab Claws,
Shrimp, and Colossal Crabmeat (Add'l \$8.00)

Salad Course

Classic Caesar Salad with Aged Parmigiano-Reggiano Cheese and Red Onions

Main Course

Diver Scallops with Wild Mushroom Risotto and Saffron Sauce

Arctic Char with Melted Leeks, Diced Carrots,
and Caviar Champagne Sauce

Label Rouge Poisson with Sautéed Foie Gras
Herb Spätzle, Pearl Onions and Black Garlic Sauce

Venison Strip Loin with Organic Baby Vegetables, Fingerling Potatoes
and Black Winter Truffle Sauce

Braised Organic Veal Osso Buco, Artichokes and Celery Root Puree
with Wild Mushroom Sauce

Filet Mignon with Haricots Vert, Baby Carrots,
and Roasted Shallot Sauce (Add'l \$ 7.00)

Highlawn Pavilion Dessert Sampler

Poached Pear Served over Almond-Orange Frangipane and Fruit Compote,
Champagne Panna Cotta with Macerated Strawberries,
and Black Tie Cake with Caramel-Cognac Cream

\$72.00 Per Person

Plus 20% Gratuity, 7% Sales Tax

For Reservations, Please Call
973-731-3463

Seating Times from 5:00 p.m. to 10:00 p.m.