

ZEPHRUS RESTAURANT

New Year's Eve 2007

For Reservations Call 508-693-3416

Amusé

Chef's Choice

First Course

Cauliflower and Goat cheese Soup Domestic Caviar and Chive

Kumamoto Oysters Spicy Watermelon Granité

Lobster Ravioli Vanilla Cardamom Cream

Hudson Valley Foie Gras

*Gingered Brioche Mission Fig Chutney Zabaglione *supplement 18**

Tuna Tartar

Pickled Cucumber Curry Oil Watermelon Radish

Carnaroli Risotto Forest Mushroom Parmesan Reggiano White Truffle Oil

Main Course

Alaskan Halibut Mosaic Vegetables Creamy White Polenta Gingered Carrot Emulsion

Grilled Menemsha Lobster

*Rainbow Chard Potato Puree Lemon Tarragon Beurre Blanc *supplement 12**

Free Range Chicken Chestnut Bread Pudding Baby Vegetables Lemon Thyme Jus

Tuna Wellington Mushroom Duxelle Foie Gras Syrah Sauce

Colorado Lamb Loin Baby Artichoke Picholine Olive

Goat Cheese Potato Gratin Garlic Rosemary Jus

Filet Mignon Chanterelles Haricot Vert

Yukon Gold Potato Puree Sauce Bordelaise

Desserts

Chocolate Gateau Espresso Cream Raspberry Coulis

Lemon Sandwich Phyllo Almond Cookie Strawberry Salad

Grand Marnier Orange Crème Brule Apricot Jam Swirl

Poached Spiced Pear Dried Fruits Vin Santo

\$79 Per Person

Two hour seatings

B.Y.O.B

Early seating, 3 course option \$65 & child menu \$35

Tax and Gratuity not included (18% added for parties of 6 or more)

Zephyrus guests are invited to view fireworks from

Cupola deck & enjoy music, dancing & midnight Times Square viewing in the John Adams Room

ZEPHRUS Restaurant At Mansion House

9 Main Street Vineyard Haven, Massachusetts

www.mvmansionhouse.com

Chef: Noah Kincaide