

# *Sinclair's*

## *New Year's Eve 2010*

### *1<sup>st</sup> Course*

#### *Seared foie Gras*

*Served with Spiced Date Chutney and Brioche*

*or*

#### *Jerusalem Artichoke and Black Truffle Ravioli*

*Served with Leek Cream and Granda Padano*

### *2<sup>nd</sup> Course*

#### *Roasted Chestnut Soup*

*Served with Seared Foie Gras and Caramelized pearl onions*

*or*

#### *Baby Arugula salad*

*Port poached Pear, Gorgonzola cheese and Herb Onion tuile*

### *3<sup>rd</sup> Course*

#### *Seared Sea Bass*

*Served with Stone Crab Ragout and Lobster Cream Sauce*

*or*

#### *Broiled Colorado Rack of Lamb*

*Served with Honey-Thyme parsnip puree and shiraz Lamb Demi*

### *4<sup>th</sup> Course*

#### *Lemon Mousse*

*Served with Victoria butter cookie and lavender essence*

*or*

#### *Dulce De Leche Cheese Cake*

*Served with Candied Pecans*

\$95.00 per person excludes gratuity and tax.

For reservations, please call 812-936 5924. Seating times available – 5.30 pm, 7.30pm and 9.30 pm