

New World Bistro Bar

NEW YEAR'S EVE 2009

Early Seating 5 - 5:30 PM Three Course 45.95
choose one app & one entree ~or~ three apps... and one dessert

Second Seating 7 - 7:30 PM Four Course 59.95
choose 2 apps and one entree... and one dessert

Late Seating 9:30 - 10 PM
Choose Three Course 45.95 or Four Course 59.95
includes champagne toast, noisemakers and funny hats!

Appetizers

Duck Soup Perfect Consomme with wild mushrooms and parsnips	(Duck Soup 1933)
Fish and Bread Soup with Kosher Wine	(Last Temptation 1988)
Chef's Salad with Duck Confit, Gruyere, Quail Egg and Russian	(When Harry Met Sally 1989)
Thai Grapefruit and Peanut Salad with thai basil-chile dressing	(Public Enemy 1932)
Gulf Shrimp Remoulade with shaved greens and cornbread sticks	(Forrest Gump 1994)
Malpeque Oysters , lemon creme fraiche and bowfin caviar	(Oyster Farmer 2004)
Trio of Deviled Eggs - Bowfin Caviar, Maine Smoked Scallop, BBQ Eel	(Pink Flamingos 1972)
Beef Carpaccio	(Raging Bull 1980)
with Meyer lemon, grana padano, fried capers, pink peppercorns and olive oil	
Rock Lobster, Avocado and Hearts of Palm Salad taro chips	(Brazil 1985)
Rosemary BBQ Oyster and Snail Brochette with sea urchin sauce	(Spartacus 1960)
Your Very Own Timpanino di Macaroni	(Big Night 1996)
Wild Boar Taco , red mole sauce and pomegranate crema	(Eating Raoul 1982)

Entrees

Red Chile Rubbed NY Strip Steak	(Napoleon Dynamite 2004)
with homemade tater tots, chipotle-grapefruit hollandaise	
Chorizo Stuffed Chicken Ballottine "Móle"	(Like Water for Chocolate 1992)
with chocolate, figs and almonds, quinoa-tomatillo stuffed artichoke	
Greek Rack of Lamb	(My Big Fat Greek Wedding 2002)
Manouri-Spinach pastichio, kalamata salad, roasted pepper-oregano sauce	
Seared Rare Tuna with Monkfish Liver	(Silence of the Lambs 1991)
Favabean puree, baby chickory and a nice chianti sauce	
Pan Roasted Mustard Rubbed Arctic Char	(From Russia with Love 1963)
with golden beet sauce, dill, blue potatoes and Salmon roe	
Lobster Paella with mussels, scallops, shrimp, saffron, chorizo and queen olives	(Mousehunt 1997)
*Miso Glazed Diver Scallops with Udon Noodles	(Tampopo 1985)
baby bok choy, beech mushrooms and green daikon	
*Swiss Chard Cannelloni with Andy's Sausage, Venison Meatballs	(Godfather 1972)
and slow cooked ragu	

*Available as a Vegetarian dish

Desserts

5 Berry Pie with vanilla ice cream	(Waitress 2007)
Luscious Truffle Trio	(Chocolat 2000)
Red Velvet Cake	(Steel Magnolias 1989)
...One Wafer Theen Mint	(The Meaning of Life 1983)
Floating Islands on Mango Creme Anglaise	(Desk Set 1957)

For Reservations... Call 694.0520