



*Montage Beverly Hills*  
*New Year's Eve 2010*

5...

*butler passed hors d'oeuvres*

*dungeness crab cake, citrus & whole grain mustard*  
*smoked norwegian salmon, red onion marmalade, pumpernickel panko*  
*roasted fingerling, chive crème fraîche, caviar*  
*grilled prawn with hazelnut-basil pesto*  
*lamb chop lollipop with mint chimichurri*  
*foraged mushroom arancini*  
*three-cheese calzone*

4...

MAINE LOBSTER BISQUE

*alba truffle and artichoke crostini*  
J Lassalle, Cachet d'Or, Champagne, MV

3...

ASPARAGUS THREE WAYS

*terrine, grilled, steamed*  
*farmer's market greens and honey lavender vinaigrette*  
Inception, Pinot Noir, Central Coast, 2008

2...

CRISPY SEARED BLACK SEA BASS

*arugula risotto, grilled baby heirloom tomato, meyer lemon emulsion*  
Masi, Masianco, Veneto, 2009

or

HERB-CRUSTED VEAL LOIN

*yukon gold scalloped potatoes, aubergine confit, morel sauce*  
BenMarco, Cabernet Sauvignon, Mendoza, 2008

1...

"TEN TO MIDNIGHT"

*a chocolate and caramel resolution*  
Blandy's, Alvada, 5 Year Old Madeira, MV

\$300 per person  
(includes wine pairings and a glass of champagne at midnight)  
Inclusive of tax & gratuities

For Reservations Call 310-860-7800