



PLUMPJACK

CAFE

N E W Y E A R ' S E V E 2 0 1 2

PRIX FIXE...120.00

A M U S E B O U C H E

AUSTRALIAN WAGYU BEEF TARTAR
Truffle Salt Gel, Finger Limes

F I R S T C O U R S E

CHIOGGA BEET BORSCHT
Taylor Bay Scallops, Lobster Crisps

FRISÉE WALDORF SALAD
Red Walnuts, Rogue Creamery Smoked Blue Cheese Cracker, Mulled Cider Vinaigrette

S E C O N D C O U R S E

BLACK-EYE-PEA CASSOULET
Duck Confit, Venison Sausage, Baby Root Vegetables

"PARTRIDGE IN A PEAR TREE"
Roasted Sonoma Partridge, Lady Pear, Speck, Natural Jus

MANGALISTA PORK CHEEKS
Cauliflower Puree, Pickled Persimmon, Pistachio Crumble



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T H I R D C O U R S E

VEAL FILET MIGNON

Chestnut Spaetzle, Brussel Sprouts, Blood Orange Jus

CALIFORNIA SPINY LOBSTER "THERMIDORE"

Wild Mushroom Agnolotti, Romanesco, Truffled Bordelaise

PINE BRAISED VENISON LEG

Du Puy Lentils, Heirloom Squash, Sautéed Chicories, Cranberry Jus

D E S S E R T

CHOCOLATE QUATRE LECHE CAKE

Blood Orange Sorbet, Chestnut Brittle

WINTRY PROFITEROLE TRIO

Sugar Pine, Gingerbread, Pomegranate

Good Night Chocolates

Executive Chef Ben "Wyatt" Dufresne

Sous Chefs Shawn Arney and Jack Connell

Pastry Chef Jon Howard

Happy New Year From the PlumpJack Family