

Milagro
New Years Eve Menu
2009

1st Course

Tamarind Glazed Shrimp

with sweet potato puree and a cilantro-green onion sauce

Foie Gras

pan-seared on french toast, topped with a pinon butter and ruby grape reduction

Grilled Texas Quail

with roasted corn and poblano relish and a guajillo-balsamic reduction

2nd Course

Poached Pear Salad

*with cabrales bleu cheese, candied walnuts, grape tomatoes
and a red chile-mango vinaigrette*

Spinach and Frisee

with grilled chorizo rioja in a roasted garlic vinaigrette

MAIN

Beef Tenderloin

*chipotle coffee dusted, seared, roasted and topped
with a saffron-crab hollandaise with lobster mashers*

Mixed Grill

*grilled loin of lamb with a bourbon-guajillo sauce, pan-seared diver scallops
with harissa vinaigrette and sautéed shrimp with a sweet piquillo pepper coulis*

John Dory

pan-seared topped with a cilantro -mint vinaigrette and roasted poblano grits

Grilled Veal Chop

topped with a bleu cheese truffle butter and lobster mashers

Maple Glazed Duck Breast

with duck sausage and a cherry port reduction and poblano grits

The Finale

Red Chile-Chocolate Pot de Crème