

**Alizé at the Top of the Palms**  
Happy New Year - Bonne Année 2012!  
Saturday, December 31, 2011  
First Seating 6:00pm

Roasted Cauliflower Mousseline with Hackleback Caviar en Gelée

~ ~ ~

Seared Maine Scallop with Alaskan King Crab  
Sea Urchin Fondue, Yukon Gold Potato, Chive Mousseline

or

Andre's Foie Gras Terrine  
Port Poached Figs, Toasted Brioche, Watercress

~ ~ ~

Poached Anjou Pear and Roquefort Cheese Croustillant  
Butter Lettuce, Pomegranate Vinaigrette

~ ~ ~

Sparkling Grapefruit Intermezzo

~ ~ ~

Black Truffle and Almond Crusted Chilean Sea Bass  
Fricassée of Lobster, Porcini Mushrooms, Fingerling Potato  
Aged Armagnac Sauce

or

Green Peppercorn Crusted Filet Mignon  
Anna Potatoes, Baked Green Endive, Cognac Cream Sauce

or

Pan Roasted Pheasant Breast  
Braised Pheasant, Prosciutto, Apple Roulade, Savoy Cabbage, Chestnut Confit  
Pheasant Jus

~ ~ ~

Upside Down Banana Cake  
Coconut Ice Cream, Rum Caramel

or

Pineapple & Raspberry Tart  
Vanilla Honey Custard, Citrus Jus

or

Chocolate Cheesecake  
Toasted Hazelnut Crust, Salted Nutella Anglaise

*\$150.00 per person*  
*Nevada sales tax, beverage and gratuity are not included*