

D I N N E R M E N U

DECEMBER 31, 2008

EL TOVAR DINING ROOM

7:00PM TO MIDNIGHT

ACT I

SHRIMP BISQUE

ACT II

BOSTON LETTUCE WITH PEAR TOMATOES AND CHAMPAGNE VINAIGRETTE

ACT III

CHILLED SMOKED RAINBOW TROUT WITH CILANTRO AND ANCHO HORSERADISH CREAM

ACT IV

(please select one)

CHORIZO CORNBREAD PORK ROULADE

Fire Roasted Fuji Apple and Poblano Compote, Batonnet of Parsnip and Sweet Potato

FILET MIGNON AND KING CRAB LEGS WITH CHATEAUBRIAND BUTTER

Parsley Potato and Asparagus

PAN SEARED SAKU TUNA WITH PLUM CHILE GLAZE

Black Bean Coconut Rice and Baby Bok Choy

ACT V

ESPRESSO CHIFFON CAKE