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THE  
**WILLARD**  
ROOM

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*New Years Eve*  
*Wednesday, December 31<sup>st</sup>, 2008*

**Jumbo Lump Crab and Crustacean Gelée**  
Curry cauliflower cream and royal sturgeon caviar



**Hudson Valley Pan Foie Gras**  
Duck jus and Jerez sherry



**Seared Mediterranean Dorade filet**  
Tarbais bean purée and preserved lemon



**Poached Maine Lobster**  
Mushroom ravioli, lemon grass, ginger emulsion



**Intermezzo**



**Pennsylvania Veal Loin**  
Herb crust, roasted winter root vegetables  
natural veal jus reduction



**Brie Cheese and Truffle**  
Mache and balsamic vinaigrette



**Dark Chocolate “Palet d’Or”**  
Caramelized cocoa nibs and crème fraîche



\$300 per person

**\*Split bottle of Krug Grand Cuvée Champagne per couple**

Complimentary Valet Parking  
Prices exclusive of applicable taxes, gratuity at your discretion