



Bentleys



HAPPY NEW YEAR!

2009

DANCING FROM 10:00PM UNTIL 2:00AM

2010



AMUSE-BOUCHE

**Green Apple Sorbet,
Caramel and Pop Rocks**



SOUP OR SALAD

Creamy Cauliflower Soup

With Shaved Black Truffles & Chive Foam

Salad of Young Lettuces

With Port Wine Vinaigrette, Crisp Anjou Pears
and Roquefort Cheese

APPETIZERS

Citrus Cured Sea Scallop Seviche

With Golden Caviar, Cucumber & a Petite Arugula Salad

Wild Mushroom Risotto

With fresh Thyme Leaves & Sauce Bordelaise

Galantine of Chicken Breast

With Grilled Brioche Toast, Pickled Cantaloupe
and Honey-Ginger Emulsion

ENTREES

Olive Oil Poached Black Cod

Over Green Lentils, Grilled Lardons, Haricot Vert
and a Smoked Lobster Demi-glace

Slow Roasted Duck Breast

With Butter Braised Swiss Chard, Toasted Basmati Rice
and Blood Orange Sauce

Grilled Lamb Loin Lollipops

With White Bean & Lamb Sausage Cassoulet,
finished with Natural Jus

Pan-Seared Tenderloin of Beef

Served with Yukon Gold Potato Puree,
Brussel Sprouts and a Olive-Rosemary Sauce

DESSERTS

Selection of Fine Handcrafted Local Cheeses

Trio of Chocolate

Chocolate Bread Pudding, Frozen Chocolate Mousse
and Coconut-Chocolate Truffles

Tropical Fruit Bavarian

\$85.00 Per Person

Excluding Alcohol, Tax & Gratuity

**CONFETTI
DROP AT
MIDNIGHT**

**CHAMPAGNE
TOAST AT
MIDNIGHT**

General Manager:
Andrew Schain



Executive Chef:
Brendon Suhesky

RESERVATIONS ARE ESSENTIAL

Contact Andrew at 802-457-3232 or send email to: a.schain@bentleysrestaurant.com