

COSMOS

New Years Eve 2011

By

Chef John Occhiato

First Seating 6:00 & 6:30PM

First

Salad of Shaved Persimmon, Late Season Greens,
Pecan "Granola", Clothbound
Prosecco, Mionetto, Italy NV

Second

Roasted Artichoke Ravioli, Nantucket Bay Scallops,
Bread Crumbs, Mint
Riesling, Monchof, Mosel, Germany 2010

Third

Crispy Chicken Presse, Brussels Sprouts, Chanterelle, Apricot
Merlot, Sterling Vineyards, Napa Valley 2008

Intermezzo

Fourth

Roasted New York Strip, Red Wine and Oxtail Risotto,
Gremolata
Malbec, Cantena, Mendoza, Argentina 2008

Dessert

Warm Dark Chocolate Soufflé, Grand Marnier Chocolate Sauce,
Panforte
King Estate "Vin Glace", Oregon 2010

Chocolate Truffles

\$75 per person (tax & gratuity not Included)

With Wine Pairing \$115 per person (tax & gratuity not Included)

Please inquire about dinner at the Kitchen Table

www.cosmosrestaurant.com

