

New Year's Eve at Pinot Brasserie

December 31, 2009

We begin serving at 5pm

**Petite menu**

*First course selection*

Petit white asparagus, hen of the woods mushroom, mâche salad, carrot reduction

Roasted quail, frisée, date salad, banyuls vinaigrette

Sea scallop tian, truffled potato, Champagne emulsion

Olive oil poached chicken, celery, apple croquant, cider vinaigrette

Thinly sliced yellowtail tuna, foie gras toast

*Second course selection*

Rare seared salmon pavé, sweet pickled root vegetables, escabèche foam

Braised short rib, celery root, petit onions

Slow-roasted lamb saddle, cumin petit carrot

Pork ossobuco, herb bone marrow toast, chanterelle mushroom

Filet mignon, mushroom duxelle, vanilla caramelized cipollini onion

*Dessert selection*

Crème brûlée, orange tuile

Warm bitter chocolate tart, mascarpone ice cream, lemon crisp

Meringue strawberry shortcake, strawberry sorbet

*\$90 for 3 courses*

*One ounce of caviar with blinis and condiments \$180*



BRASSERIE  
*at*  
The Venetian

The Venetian, 3355 Las Vegas Blvd. South, Las Vegas

Reservations 702 414 8888 [www.patinagroup.com](http://www.patinagroup.com)

*Tax and gratuity additional (Nevada state sales tax is 8.1%)*

## **Celebration menu**

### *First course selection*

Petit white asparagus, hen of the woods mushroom, mâche salad, carrot reduction

Roasted quail, frisée, date salad, banyuls vinaigrette

Sea scallop tian, truffled potato, Champagne emulsion

### *Second course selection*

Olive oil poached chicken, celery, apple croquant, cider vinaigrette

Thinly sliced yellowtail tuna, foie gras toast

Rouget barbet en écaille, cauliflower, vin rouge sauce

Olive oil poached monkfish, braised leek, oven-dried tomato, scallion consommé

Pan-fried sea bass, baby artichoke, lemon grass cream

### *Third course selection*

Rare seared salmon pavé, sweet pickled root vegetables, escabèche foam

Braised short rib, celery root, petit onions

Slow-roasted lamb saddle, cumin petit carrot

Pork ossobuco, herb bone marrow toast, chanterelle mushroom

Filet mignon, mushroom duxelle, vanilla caramelized cipollini onion

### *Dessert selection*

Crème brûlée, orange tuile

Warm bitter chocolate tart, mascarpone ice cream, lemon crisp

Meringue strawberry shortcake, strawberry sorbet

*\$135 for 4 courses*

*One ounce of caviar with blinis and condiments \$180*



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## Grand Degustation menu

### *First course selection*

Petit white asparagus, hen of the woods, mâche salad, carrot reduction  
Roasted quail, frisée and date salad, banyuls vinaigrette  
Sea scallop tian, truffled potato, Champagne emulsion

### *Second course selection*

Olive oil poached chicken, celery, apple croquant, cider vinaigrette  
Thinly sliced yellowtail tuna, foie gras toast  
Rouget bardet en écaille, cauliflower, vin rouge sauce

### *Third course selection*

Olive oil poached monkfish, braised leek, oven-dried tomato, scallion consommé  
Pan-fried sea bass, baby artichoke, lemon grass cream  
Rare seared salmon pavé, sweet pickled root vegetables, escabèche foam

### *Fourth course selection*

Beef oxtail ravioli, roasted langoustine tail, foie gras  
Slow-roasted lamb saddle, cumin petit carrot  
Pork ossobuco, herb bone marrow toast, chanterelle mushroom  
Filet mignon, mushroom duxelle, vanilla caramelized cippolini onion

### *Dessert selection*

Crème brûlée, orange tuile  
Warm bitter chocolate tart, mascarpone ice cream, lemon crisp  
Meringue strawberry shortcake, strawberry sorbet

*\$155 for 5 courses*

*One ounce of caviar with blinis and condiments \$180*

PINOT



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