

Victorian Christmas



Dinner at the Gaslight



Wednesday December 9, 2009

6:30pm for Hors d'oeuvres 7pm Seating

**SEVEN COURSE DINNER WITH BEVERAGES
SELECTED TO COMPLIMENT THE CUISINE.**

BEVERAGES TO INCLUDE FINE BEERS & WINES.

Assorted Hot & Cold Hors d'oeuvres
Hot Mulled Wassail
Gaslight & Assorted Holiday Beers

Pumpkin Bisque

Scallop Crab and Cayenne Parcels

*Jumbo divers scallop, lump crab and shallots simmered in lobster stock,
encased in puff pastry-baked and presented with Lobster bisque-The lily is gilded.*

Vegetable and Cayenne Parcels

*Tender chunks of golden beets, sweet potatoes and artichoke hearts are gently simmered in a roasted garlic béchamel sauce,
encased in puff pastry-baked and presented with chili potato tuile. (Veggie)*

Romaine and baby greens with Pomegranate vinaigrette and shaved Parmigiano Reggiano

Passion Fruit and Lime Sorbeto

*Filet Mignon with simple Syrah sauce, porcini potatoes and tempura enoki
(the filet mignon is done medium-rare and we cannot accommodate any other temperature-thank you-The Chef)*

T-Filet Mignon with simple Syrah sauce, porcini potatoes and tempura enoki (Veggie)

Chocolate Hazelnut Mousse Torte with Peppermint Sauce

\$85/PERSON INCLUDES TAX & SERVICE

CALL (973) 762-7077 For Reservations.

DEADLINE 11-30-09

Required Dress: Business Casual. Tickets are non-refundable after deadline. Beverages will be determined due to availability.