



elegant dining with a spectacular view

New Year's Eve 2009

~ Starter ~

Sturgeon Caviar

Warm Cornmeal Blinis, Traditional Garnishes

~Appetizer Choice Of~

Foie Gras Crème Brulee

Pan Seared Scallop

Caramelized Endives, Nueske Bacon, Whisky Apple Cider Sauce

Veal Tenderloin

Porcini Mushroom Demi-Glace

~Soup or Salad Choice of ~

Lobster Bisque

Lump Crab Meat, Chives

Poached Pear Salad

Mixed Greens, Poached Pear, Sherry Vinaigrette

~Intermezzo~

Champagne Sorbet

~ Dinner Entrée Choice of~

Filet Mignon

Truffle Herb Butter, Asparagus Tips, Pee Wee Potatoes

Whole Maine Lobster

Yukon gold potatoes, Sherry Butter Sauce

Roasted Amish Chicken

Pumpkin stuffed Gnocchi, Au Jus

~Dessert Choice of ~

Swiss Chocolate Fondue for Two

Papaya, Strawberries, Banana Bread, Marshmallow, Mango

Sophia Hazelnut

Vanilla Crème, Silky Mousse Chocolate

Drunken Berries

Grand Marnier, Chocolate Tulip Cup



\$125 pp for 1st Seating & \$225 pp 2nd Seating

(Price is not including tax, gratuity or beverages)

For more Information & Reservations: 312-644-4050
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