



**New Year's Eve Dinner
With Live Entertainment at Isabela's**

Chef's Amuse Bouche

Foie Gras au Torchon

With Cipollini Onions and fresh figs
Lucien Albrecht, Crémant d'Alsace, Brut Rosé

Maine Lobster Salad

Organic mesclun greens and Meyer lemon vinaigrette
Dr. H. Thanisch, Riesling 2004, Germany

King Crab Ravioli

Paired with sliced porcini mushroom and
Tarragon butter
Vavasour, Sauvignon Blanc 2005, New Zeland

Litchy and blackberry foam

Pan Seared Branzino

With light Tapenade spread and tear drop tomatoes
Verget, Macon Villages 2005, France

Or

Grilled Tenderloin

Black truffles potatoes and Jus lié
Amancaya, Malbec/Cabernet 2005, Argentina

Desserts

Warm Rhubarb Tartlet with Mango Sorbet
Les Clos de Paulilles, Banyuls 2003, France

Italian Pannetone, Dried fruits, Grapes and
European style turrone
Coffee and Tea service

\$140

Specially selected wines are included

Tax & Gratuities not included

Seating begins at **7pm**

Tel: **305-329-3500**