



AT THE WILLIAMS CENTRE

NEW YEAR'S EVE 2008

1ST SEATING 6:00PM \$35 2ND SEATING 8:30PM \$50

SPECIALLY SELECTED WINE PAIRINGS +\$20

Complimentary Sparkling Toast to Begin the Evening!

Appetizer

Butter Nut Squash Bisque with lavender crème fraîche
2007 Mönnhof Estate Riesling, Mosel, Germany

OR

Poached Apple & Fennel Salad with Champagne vinaigrette
2006 Chateau de Chantegrive, Bordeaux, France

Entrée

Rosemary & Kosher Salt rubbed Prime Rib with boursin horseradish
potato puree & brandy braised baby carrots
2002 Dutton Goldfield Syrah, Russian River Valley, California

OR

Caramelized Bay Scallops a l'Orange
over a cauliflower, sweet pea & frisée salad
2006 Magnet Pinot Noir, Sonoma County, California

Dessert

Candy Cane Crème Brûlée
NV Lustau East India Solera Sherry

OR

Truffle Taster, a variety of homemade truffles
2003 Krohn LBV Porto, Portugal

Reservations require a credit card number.

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www.58degrees.com