

Coyote Cafe

Celebrates New Year's Eve 2004

Late Seating

Amuse

Big Eye Tuna with Habanero Chiles and Blood Oranges

Choose One

4 Fanny Bay Pacific Oysters "Cold"

Meyer Lemon Gelee, Seaweed Salad, Kaffir Lime-Pineapple Relish, Champagne Truffle Vinegar

3 Buckley Bay Pacific Oysters "Hot"

Rockefeller, Mushroom Truffle, Duxelle, Sweet Curry and Spinach "Senderens"

*House Made Pastrami of Wild Pacific King Salmon with Caraway Scented Celeriac
and Real Aquavit*

*Broken Arrow Ranch Antelope Carpaccio with Aromatic Meyer Lemon
Mayonnaise, Toasted Pine Nuts and Micro Cilantro*

Choose One

Puree of Chestnut Soup flavored with Cognac and a Foie Gras Flan

Wild Mushroom Consommé with Micro Herbs and a Wild Mushroom Flan

Choose One

*Pan Roasted And Crispy Skinned Muscovy Duck Breast with Candied Kumquats, Marcona Almonds and a Sweet Vanilla
Scented Rutabaga Puree*

Pan Seared Diver Scallops with a Creamy Shellfish-Lobster Orzo and Baby Cress

"Eye of the Rib" Bordelaise, Potatoes Sarladaise and Tender Braised Baby Leeks

*Wild Mushroom and Truffle "Lasagna" with Creamy Goat Cheese and
Wild Baby Greens*

Choose One

Ginger Snap Ice Cream with a Roasted Pear Puff Pastry Tart

Goat Cheese Cake with Quince Confiture and Chinese 5 Spiced Honey

Oregon Hazelnut Parfait with a Chocolate Brandy Sauce

Trio of Sorbets

\$ 95.

Thank you for joining us and Happy New Year !

Mark Miller, Chef/ Owner

Bradley Borchardt, Executive Chef

An 18% gratuity will be added to parties of five or more.

There is a split plate fee of \$2.50 per person for appetizers and \$4.50 for entrees.

We accept Visa, Mastercard, American Express, Discover, Diners Club and Cash.