

New Year's Eve Dining

THE FIRST CABIN RESTAURANT

Thursday, December 31st ✨ 5:00 - 10:00 pm

Guests will enjoy the excitement of ringing in the New Year, in the warm ambiance of The First Cabin Restaurant. Overlooking the Newport Bay, celebration will be in the air as guests enjoy this five-course dinner created by Chef Josef Lageder and his culinary staff.

Menu

FIRST COURSE

Seafood on Ice
Oysters, Shrimp, Scallops and Stone Crab Claw
OR

Prosciutto, Melon Carpaccio and Wild Watercress Salad
Stilton and Honey Balsamic Reduction

SECOND COURSE

Cream of Celery Root
White Truffle Oil and Chantilly Cream
OR

Roasted Butternut Squash Bisque with Brioche Croutons

INTERMEZZO

Seville Orange-Champagne Sorbet

ENTRÉE

Duet of Petit Filet Mignon and Lobster Tail
Brown Clamshell Mushrooms,
California Artichokes and Sauce Béarnaise
OR

Herb Crusted Rack of Lamb
Ratatouille, Haricot Vert and Rosemary Mint Jus
OR

Seared Chilean Sea Bass
Saffron Infused Couscous, Spoon Leaf Spinach and Beurre Rouge

DESSERT

Chocolate Velvet Torte
Passion Fruit Mousse, Pistachios and Crème Anglaise
OR

Coupe Saint Sylvester, Tahitian Vanilla Bean Ice Cream
with Warm Wild Cherries and Coco Nip Brittle

\$89.00* Adults

Membership discounts apply.

New Year's Eve Dining

Members Only

THE BAY CLUB GRILL

Thursday, December 31st ✨ 5:00 - 10:00 pm

Members will enjoy the excitement of ringing in the New Year at The Bay Club Grill. A five-course dinner will be artfully prepared by Chef Josef Lageder and his culinary staff.

Menu

FIRST COURSE

Beef Tenderloin Carpaccio
Mache Lettuce and Warm Forest Mushroom Salad
OR
Marinated Gravlax and Chilled Shrimp
Caviar Crostini and Classic Condiments

SECOND COURSE

Cream of Kabocha Squash Soup with Truffle Oil
OR
Consommé Double "Celestine" with Aged Sherry

INTERMEZZO

Champagne-Opal Basil Sorbet

ENTRÉE

Petit Rack of Lamb with Rosemary Jus
Truffle Whipped Potatoes and Ratatouille Flan
OR
Chateaubriand for Two
Fresh Vegetable Bouguetiere and Sauce Béarnaise
OR
Classic Baked Maine Lobster "Thermidor"
Creamy Lobster Cognac Sauce and Classic Hollandaise

DESSERT

Chocolate Velvet Torte
Passion Fruit Mousse, Pistachios and Crème Anglaise
OR
Coupe Saint Sylvester
Tahitian Vanilla Bean Ice Cream
with Warm Wild Cherries and Coco Nip Brittle

\$80.00* Adults

**For all Holiday Dining Reservations,
please call (949) 630-4145**

*Tax and gratuity not included.
Reservations are required and the 48 hour cancellation policy of \$25 per person will apply.

New Year's Eve Black Tie Gala

THE GRAND BALLROOM

Thursday, December 31st ✨ 8:00 pm - 1:00 am

Ring in the New Year with this spectacular Black Tie Gala held in the Grand Ballroom. The evening starts with a reception featuring butler passed hors d'oeuvres and Champagne from 8:00 pm to 9:00 pm. This will be followed by an elegant dinner with paired wines created by Chef Josef Lageder and his culinary staff. Then guests will dance the night away to the legendary sounds of "The Bobby Perino Orchestra". At midnight, guests don party hats and noise makers and celebrate the New Year of 2010 with a festive Champagne Toast.

Menu

FIRST COURSE

Cream of Jerusalem Artichoke and Porcini Mushroom
Bisque "En Croute"
Salsifis Crisp

SECOND COURSE

Symphony of Seafood
Chilled Ahi Tuna, Gravlax, and Stone Crab Claw

INTERMEZZO

Rose Petal Sorbet

ENTRÉE

Duet of Grilled Filet of Beef and Baked Lobster Tail
Parisienne Potatoes and Sauce Béarnaise

DESSERT

Cherry Jubilee Flambé
Tahitian Vanilla Bean Ice Cream and Sesame Tuile

Coffee and Petit Fours

\$195.00* Per Person

Membership discounts apply.

For New Year's Eve Gala
Reservations, please call
(949) 630-4145

*Tax and gratuity not included. Reservations are required. Tickets are non-refundable.

New Year's Day Brunch

THE FIRST CABIN RESTAURANT

Friday, January 1st, 2010 ✨ 9:00 am - 1:00 pm

Menu

BEGINNING

Choice of One Glass Mimosa, Champagne or Bloody Mary

FRESHLY BAKED BREAKFAST PASTRIES FROM OUR BAKERY

Bagels, Assorted Pastries, Muffins, Breads and Rolls
European Jams and Marmalade

BREAKFAST FAVORITES

Fruit Compote, Melon Medley and Seasonal Local Berries
Prosciutto, Rare Roast Beef, European Sausages
Herring in Sour Cream
Artesian Cheeses
Smoked Salmon, Traditional Condiments and Bagels
Bircher Muesli with California Berries
Tuna-Egg Salad Filled Tomatoes and Salad "Kiev"

BRUNCH SPECIALS

Classic Eggs Benedict
Scrambled Eggs and Roasted Fingerling Potatoes
Apple Wood Smoked Bacon and Assorted Sausages
Cheese Blintzes with Fruit and Berry Compote
Crème Brûlée French Toast with Vermont Maple Syrup
Parmesan Herb Crusted Campari Tomatoes

CARVING STATION

Roast Boneless Pork Chop with Dried Cranberry Chutney
Slow Roasted Prime Rib with Classic Condiments

Freshly Brewed Coffee and Assorted Hot Teas

\$39.00* Adults • \$19.50* Children 4-12

For all Holiday Dining Reservations,
please call (949) 630-4145

*Plus tax and gratuity
Menu and price subject to change without notice

New Year's Eve Resort Package

NEW YEAR'S EVE RESORT PACKAGE

Courtyard View starting at \$649.00**

Bay View starting at \$749.00**

Suites with Bay View starting at \$849.00**

One night only on 12/31/09, for two people, including: luxurious guest room accommodations, welcome reception, elegant black tie dinner event with live entertainment and dancing in the Grand Ballroom, a midnight champagne toast, New Year's Day in-room breakfast, or brunch in The First Cabin Restaurant and valet parking at The Resort.



**For New Year's Eve
Guest Room Package Reservations,
please call (949) 645-5000**

**Room and rate are per couple, and subject to availability at the time of reservations.

New Year's Eve Package is valid for one night only on 12/31/09.

Taxes and gratuity are not included.