



AUREOLE

LAS VEGAS

New Year's Eve 2008 Early Seating

5:30-7:00pm

\$140 Main Dining Room/\$160 Swan Court

AMERICAN CAVIAR AND SMOKED SALMON ROSE
crème fraiche and yuzu sherbet



AUREOLE'S CHILLED MAINE LOBSTER SALAD
piperade and cold pressed olive oil

or

BLACK WINTER TRUFFLE AND ARTICHOKE FINE TART



SILVER CORN VELOUTE
sautéed scallop

or

SAFFRON AND PORCINI MUSSEL CREAM SOUP



EXTRA VIRGIN OLIVE OIL POACHED DOVER SOLE
shaved Alba truffle

or

GRASS FED ORGANIC BEEF TENDERLOIN
Salardaise potatoes, foie gras and reduced port sauce



DARK CHOCOLATE GATEAU WITH CARAMELIZED BANANAS
Baileys' banana ice cream



AUREOLE

LAS VEGAS

New Year's Eve 2008
Late Seating

8:30-10:00pm

\$170 Main Dining Room/\$190 Swan Court

AMERICAN CAVIAR AND SMOKED SALMON ROSE

crème fraiche and yuzu sherbet



AUREOLE'S CHILLED MAINE LOBSTER SALAD

piperade and cold pressed olive oil

or

BLACK WINTER TRUFFLE AND ARTICHOKE FINE TART



SILVER CORN VELOUTÉ

sautéed scallop

or

SAFFRON AND PORCINI MUSSEL CREAM SOUP



DUO OF HUDSON VALLEY FOIE GRAS

truffle torchon grilled with black mission figs

or

BRITTANY LANGOUSTINE ROYALE

lemon comfit, stone crab meat, green asparagus



EXTRA VIRGIN OLIVE OIL POACHED DOVER SOLE

shaved Alba truffle

or

GRASS FED ORGANIC BEEF TENDERLOIN

Salardaise potatoes, foie gras and reduced port sauce



DARK CHOCOLATE GATEAU WITH CARAMELIZED BANANAS

Baileys' banana ice cream