

NEW YEAR'S EVE AT BRIDGE CREEK

WEDNESDAY, DECEMBER 31, 2008

Celebrate with a special glass of wine!

Can Vendrell Cava Brut Reserva, NV, Spain \$7/glass \$34/bottle
Bergström Pinot Noir, 2006, Willamette Valley, Oregon \$12/glass \$47/bottle

APPETIZERS

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| Ahi Tuna Seviche
capers, red onion, basil, and a lemon
vinaigrette with toast points 10 | Chorizo & Mushroom Burrito
with a roasted red pepper purée
and cilantro sour cream 9 |
| Golden-Fried Brie
with port poached pears over arugula 8 | Bulgogi-Style Bison Skewers
in a Korean marinade over spicy kimchee 9 |

SOUPS & SALAD

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| Tomato & Red Pepper Bisque 4 | Our "Famous-for-11-Years"
Clam Chowder 4 |
| Salad of Mixed Seasonal Greens 4
with toasted hazelnuts, red onions and an apple cider vinaigrette | |

ENTRÉES

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| Braised Baby Back Ribs
slow cooked with our special seasonings
with roasted red potatoes and butternut squash
½ Rack 20 – Full Rack 30 | Blue Corn Crusted Striped Sea Bass
finished with a shrimp green chili over
an avocado quinoa pilaf 25 |
| Grilled All-Natural Beef Tenderloin
gorgonzola topped <i>Montana Ranch Brand</i> beef,
with garlic mashed potatoes and Asparagus 32 | Asian-Brined Duck Breast
with wild rice and gingered carrots 22 |
| Shellfish Stew
shrimp, crab legs, mussels and clams
in a fresh herb-seafood broth 27 | Goat Cheese Polenta
with grilled eggplant, zucchini, roasted red peppers
and topped with a pecan compound butter 19 |

New Year's Eve Special...
Add 4 sautéed prawns to your entrée \$8

DESSERTS

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| Ginger Cake with Cherry Compote 6 | Egg Nog Crème Brûlée 5 |
| Milk Chocolate Lava Cake 6
with a d'Anjou pear compote | Pumpkin-Pecan Crumble 6
with Wilcoxson's vanilla ice cream |

Eric Trager, Executive Chef • Melissa Davis, Sous Chef • Dan Gathje, Manager • Dennis Christ, Dad

Thank you for a great 2008 & here's to a fabulous 2009. Skøl! -Anne & Peter Christ