

2010

New Years Eve

Fratellos Waterfront Restaurant
Milwaukee

Champagne Amuse Bouche

Soup Course

Sweet crab and coconut bisque garnished with fresh herbs

Salad Course

Roasted peppers stuffed with crisp arugula, fresh cheese and chef's citrus dressing

Entrée Course

Roasted quail boned and wrapped in pancetta with exotic mushrooms,
sweet potato puree and a red wine glaze

or

Cold-water lobster tail (8oz) with lemoncello butter sauce, sweet pea
and mint puree, and roasted carrots

or

Grilled bone-in ribeye (14oz) topped with an herbed maître 'd butter,
served with a herb garlic potato puree

Dessert Course

Pistachio mousse with a Mascarpone sauce and a dried cherry garnish
chocolate truffle petite fours

39.99 per person

Four courses of wine pairing from
Certified Wine Specialists available, add \$20 per person


WATERFRONT RESTAURANT