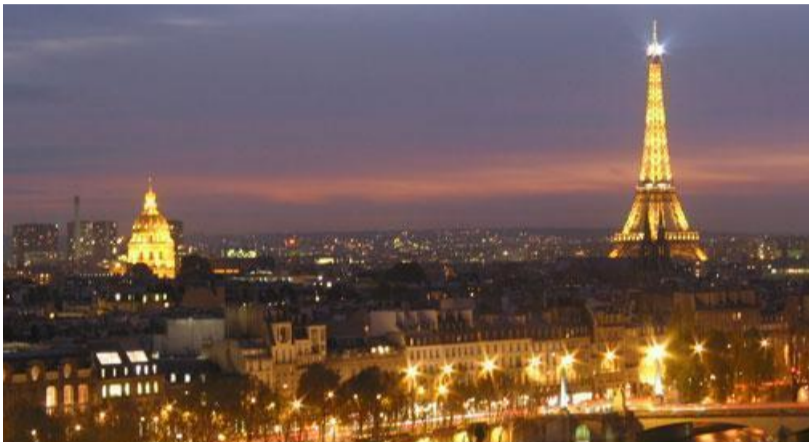


Toast Presents

A Parisian New Year's Celebration 2010

Let's party like the French, American style!!!!



Chef's Selection of Passed Hors d'Oeuvres
Pierre Boniface Brut "Les Rocailles" Savoie "Bubbles" NV

Roasted Cauliflower Soup
Crispy fried oysters, chives, pumpkin seeds
Domaine de Lancyre Roussane, Languedoc 2007

Grilled Hamachi
Frisée, grape tomatoes, green beans, green onion vinaigrette
Chateau Haut Pasquet Blanc, Bordeaux 2007

Cassoulet
Bacon, mushrooms, duck confit
Domaine Bois de Boursan Chateauneuf du Pape 2006

Braised Beef Short Ribs
Fingerling potatoes, caramelized onions, red wine reduction
Chateau Moulinet, Pomerol 2005

Ricotta Cheesecake
Candied pecans, lemon curd, vanilla
Chateau d'Orignac, Pineau des Charentes NV

Fromage- A Selection of Cheese

Thursday December 31, 2009

Reception begins at 8:00 pm Dinner served at 8:45 pm

Get your groove on with **Django's Tiger,**
a Parsian Gypsy Jazz Band



Seating will be limited so make your reservations early to guarantee your table.
A New Year's Eve Toast with the bubbly and a Countdown will occur at midnight!!

\$95 per person not including gratuity

Toast Birmingham 203 Pierce Street Birmingham, MI 48009-6044 (248) 258-6278