

New Year's Eve Dinner 2018

Monday, December 31st, 2018

Hors D'œuvre

Foie Gras Torchon "Mi-Cuit"

Mission Fig Compote, Aged Port Reduction, Petit Toast
Pinot Gris Grand Cru, Alsace, France (Semi-Sweet)

First Course Choice of:

Maine Lobster Bisque

Espelette Pepper Crème Fraîche, Zucchini Flower Tempura

Seared Rare Sashimi Grade Ahi Tuna

Yellow Beet Rôtie, Yuzu Cream & Wasabi Écume

Pink Pepper Crusted Australian Wagyu Beef Carpaccio

Baby Arugula, Creamy Dijon Mustard, Parmesan Tuile

Chef's Duck Terrine a la Lyonnaise

Belgium Endive, Walnuts & Blue Cheese D'Auvergne

Main Course Choice of:

Pan Seared Tasmanian Ocean Trout

Vénère Risotto, Sweet Pea Purée, Saffron Émulsion

Pancetta Wrapped Wild Sea Scallops

Green Asparagus, Pomme Anna, Cabernet Beurre Rouge

Herb Crusted New Zealand Rack of Lamb

Croustillant Provençale with Sundried Tomato Pesto
Fresh Fig Rôtie, Malbec & Rosemary Réduction

Grilled Beef Tenderloin & Pavé of Braised Short Ribs

Shaved Brussels Sprouts & Chanterelle Mushroom,
Celery Root & Potato Purée, Truffle Sauce

Dessert

Classic French Souffle au Grand Marnier

Crème Anglaise

Menu 86.00 per Person

Tax & Gratuity not Included, no Split Plates or Substitutions

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A La Carte Menu

Appetizers

Pan Seared 2oz Foie Gras au Pain D'Épice 24
Sautéed Pear & Apple, Riesling Vendanges Tardives Reduction

Maine Lobster Bisque 16
Espelette Pepper Crème Fraîche, Zucchini Flower Tempura

Seared Rare Sashimi Grade Ahi Tuna 20
Yellow Beet Rôtie, Yuzu Cream & Wasabi Écume

Pink Pepper Crusted Australian Wagyu Beef Carpaccio 18
Baby Arugula, Creamy Dijon Mustard, Parmesan Tuile

Chef's Duck Terrine a la Lyonnaise 16
Belgium Endive, Walnuts & Blue Cheese D'Auvergne

Main Course

Pan Seared Tasmanian Ocean Trout 45
Vénère Risotto, Sweet Pea Purée, Saffron Émulsion

Pancetta Wrapped Wild Sea Scallops 46
Green Asparagus, Pomme Anna, Cabernet Beurre Rouge

Herb Crusted New Zealand Rack of Lamb 48
Croustillant Provençale with Sundried Tomato Pesto
Fresh Fig Rôtie, Malbec & Rosemary Réduction

Grilled Beef Tenderloin & Pavé of Braised Short Ribs 48
Shaved Brussels Sprouts & Chanterelle Mushroom,
Celery Root & Potato Purée, Truffle Sauce

Dessert

Classic French Souffle au Grand Marnier 14
Crème Anglaise

Bonne et Heureuse Année 2019

Menu is subject to change