



“Reveillon de la Saint Sylvestre” New Year’s Eve

Sunday, December 31st 2017

Four-courses dinner prix fixe: \$85
(Taxes and Gratuities not included)

Wine pairings upon request

Appetizers

Maine lobster bisque,
Smoked salmon and caviar
Crème fraiche, onion-fennel compote, chives, capers, crispy flatbread

Salads

Crispy pork belly & Chorizo
Warm lentil salad, frisée, radicchio, apple, mustard sauce
Roasted carrots & cauliflower salad
Garbanzo beans, arugula, crispy capers, pine nuts, green goddess dressing
Caesar salad
Romaine, Parmesan, baguette croutons, hard-boiled egg, lemon anchovy vinaigrette

Entrees

Grass-fed Angus beef filet mignon “au poivre”, Long pepper sauce
Celeriac gratin, braised endives, shallots & carrots
Moullard duck breast, Rum sauce, pink peppercorn
Caramelized pineapple and banana, Sweet potato puree
Seared Daurade filet, fresh olive harissa
Cauliflower, piquillo peppers, date puree, preserved lemon, fried capers

Desserts

Chocolate Cappuccino
Valrhona bittersweet chocolate, Kahlua
Espresso ice cream, whipped Sambuca cream, chocolate tuile
Vanilla bean Bavarois, coconut Congolais, spiced pineapple compote
Orange lace, passion fruit sorbet, coconut crèmeux,
Brillat Savarin Cheesecake
Black pepper brisée, roasted pears, honey mustard, walnuts
(Add “Fromages” as an additional Course before dessert, suppl. \$14)