

NEW YEAR'S EVE

WEDNESDAY, DECEMBER 31

SEATING: 5:30 TO 11:00

CHEF JM BERGOUNOUX
AND HIS TEAM WILL HELP YOU,
YOUR FAMILY AND YOUR FRIENDS
USHER IN THE NEW YEAR WITH

A LA CARTE

OR

A FESTIVE THREE-COURSE MENU

\$84.00

COMPLIMENTARY AMUSE BOUCHES

&

PETITS FOURS

BEVERAGE, TAX, GRATUITIES ARE ADDITIONAL.

GUARANTEE REQUIRED

Amuse-Bouches \$14.00

Appetizers

Trilogy of Foie Gras \$22.00

Assorted Oysters on the Half-Shell \$16.00

Skewer of Shrimp with Asparagus and Porcini Mushrooms \$17.00

Jumbo Sea Scallop Carpaccio and Pan-Seared Oysters with American Caviar \$18.00

Chestnut-Celery Soup Garnished with Glazed Breast of Quail and

Chive Dumplings \$14.00

Mache Salad, Blue Cheese with Walnuts, Apples and Duck Confit \$15.00

Main Courses

Roast Lobster and Pike Quenelles, Jumbo Roasted Asparagus
and Froth of Morels \$30.00

Venison and Foie Gras Pie, Celery Root and Sweet Potatoes \$30.00

Dover Sole Meuniere, Assorted Wild Mushrooms \$32.00

Poached Halibut, Vinaigrette of Sherry Wine and Hazelnut Oil,

Watercress Potato Gnocchi \$29.00

Roast Loin of Veal, Matignon of Winter Vegetables,

Orange-Scented Endive and Jus \$34.00

Pan-Seared 12 oz Angus Strip Loin with Sauteed Salsify in a Reduction of

Old Port and Arabica Espresso Coffee \$34.00

Desserts

Hot Grand Marnier Souffle, Melange of

Warm Red Berries and Clementine Sauce \$15.00

Opera Cake: Chocolate, Coffee, Almond Biscuit, Praline Ice Cream \$15.00

Pineapple Carpaccio with Assorted Fresh Fruits and Lemon Grass Sorbet \$13.00

Exotic Vacherin Glace: Meringue, Rum Raisin and Coconut Ice Cream,

Fruit Salad, Passion Fruit Sauce \$14.00

Petits Fours \$12.00