

NEW YEAR'S EVE MENU

\$100 per person

AMUSE BOUCHE

chef's bite & kir royal

ENTRÉE

foie gras torchon et pain d'épices

house made duck foie gras, winter-spiced bread, onion jam

or

mi-cuit de thon

tuna tataki, juniper & pink peppercorn, redcurrant soy, radicchio

or

velouté de champignons

wild mushroom velouté, parmesan tuile

PLAT PRINCIPAL

boeuf bourguignon

beef chuck, burgundy red wine sauce, potatoes, carrot, mushroom, onion

or

morue charbonnière à la provençale

sablefish, roasted bell pepper, cannellini beans, caper butter sauce

or

risotto crémeux à la truffe noire du Périgord

risotto, fresh french black truffle, white & green asparagus, parmesan

DESSERT

bûche de Noël

christmas yule log, chocolate or chestnut

or

crème brûlée

traditional crème brûlée, nougatine

or

pavlova à l'orange

spiced orange pavlova, chantilly

TAXES NOT INCLUDED