

NEW YEAR EVE DINNER 2018
(Available for reservations before 7pm)

Smoked potato soup, fresh truffle, crème fraîche
or
Lobster rilette, celery gel, sunchoke cream, caviar Chantilly
or
Foie gras, thousand ginger bread crepes, fresh walnut whipped cream, dates puree
or
Beef carpaccio, tomato tartare, parmesan crisp, creamy pesto

Roasted scallops, corn and mascarpone risotto, butternut squash leaves, gold flakes
or
Surf and turf of veal and lobster, spinach puree, grilled asparagus
or
Herbs roasted rack of lamb, Provencale vegetable confit, pommes croquettes
or
Chanterelle mushroom, onions medley *à la bordelaise*, cave-aged cheddar cheese foam
or
Dover sole *Veronique*, whipped potato, buttery hash broccoli

Modern black forest cake, black cherry ice cream
or
Christmas marshmallow, mint, strawberry-rhubarb gel, vanilla cookie

Three courses available for reservation before 7pm
\$75 per person, plus tax and gratuity
Alcoholic beverages are additionally priced