

NEW YEAR'S EVE DINNER

FIRST

BLINI WITH CASPIAN CAVIAR

SECOND

FOIE GRAS TERRINE, TRUFFLE VINAIGRETTE, FRISSEE,
PORT PLUMS, AND BRIOCHE

OR

SMOKED CHILEAN SALMON, POTATO ROSTIE,
LEMON CRÈME FRAICHE, EGG, AND PARSLEY

THIRD

WILD MUSHROOM SOUP WITH WHITE TRUFFLE OIL

FOURTH

ARUGULA AND ENDIVE, POACHED PEARS, ROQUEFORT CHEESE,
CANDIED PECANS, AND LEMON VINAIGRETTE

FIFTH

BEEF TENDERLOIN

BUTTER POACHED LOBSTER TAIL, ASPARAGUS,
POTATO GALLETTE, AND BÉARNAISE SAUCE

OR

RACK OF LAMB

BUTTER POACHED LOBSTER TAIL, ROASTED SHALLOTS,
FINGERLING POTATOES, RATATOUILLE, AND GLACE DU VIN

SIXTH

VANILLA CRÈME BRULEE AND MOLTON CHOCOLATE
SOUFFLE CAKE WITH COFFEE ICE CREAM



GUARANTEED RESERVATIONS REQUIRED.
\$199.00 PER PERSON (PRICE IS EXCLUSIVE OF TAX AND GRATUITY).