

Happy New Year!

New Year's Eve

in *The Leopard Lounge*

Cocktail and Hors d'oeuvres Reception

7p.m. to 8p.m.

Amuse

Blinis with Caspian Caviar

Appetizer

*Foie Gras Terrine, Truffle Vinaigrette,
Frisée, Port Plums and Brioche*

Or

*Smoked Chilean Salmon, Potato Crisp,
Lemon Crème Fraîche, Egg and Parsley*

Soup

Cream of Sunchoke with White Truffle Oil

Salad

*Arugula and Endive, Poached Pears,
Roquefort Cheese, Candied Pecans and Lemon Vinaigrette*

Entrées

*Beef Tenderloin with Butter Poached Lobster Tail,
Asparagus, Potato Galette and Béarnaise Sauce*

Or

*Rack of Lamb with Butter Poached Lobster Tail,
Roasted Shallots, Herbed Yukon Gold Potatoes,
Ratatouille and Glace Du Vin*

Dessert

*Duet of Coffee Bean Panacotta &
Molten Chocolate Soufflé Cake
With Vanilla Ice Cream*

\$199 per Person plus Tax and Gratuity

