

RING IN THE NEW YEAR WITH US

WEDNESDAY DECEMBER 31ST 2025
Early Seating • 3 Course Prix-Fixe • 5–7pm

FIRST COURSE

choose one:

SALADE DE POIRES ET DE FROMAGE
boston lettuce, roquefort, pear, walnuts, champagne vinaigrette

SOUPE À LA COURGE
butternut squash, pumpkin seeds, poached quince

PÂTÉ DE CAMPAGNE
cornichon, mustard, grilled bread

TARTARE DE BŒUF WAGYU
hand-cut wagyu beef, egg yolk, mustard, shallot, capers, grilled bread

JUMBO LUMP CRAB CAKE
pea shoots, mustard crème fraîche

SECOND COURSE

choose one:

SAUMON RÔTI À LA POÊLE
maple roasted delicata squash, macerated raisins, sage

CASSOULET DE CANARD
duck leg confit, white beans, toulouse sausage, foie gras breadcrumb

VENAISON FORESTIÈRE
venison sirloin, sherried mushroom sauce, buttered noodles

FILET MIGNON DE BŒUF (Supplemental \$6)
asparagus, pommes purée, Rossini sauce

COURGE FARCIE
stuffed acorn squash, maple butter, lentils, brussels sprouts, pumpkin seeds

THIRD COURSE

choose one:

TAHITIAN VANILLA CRÈME BRÛLÉE
caramelized sugar, strawberry

VALRHONA CHOCOLAT POT DE CRÈME AU CHOCOLAT
brandied cherries, feuilletine

GLÜHWEIN POACHED PEAR
gingerbread gâteaux, spiced crème anglaise

\$82 PER PERSON
(PLUS TAX & GRATUITY)