

RING IN THE NEW YEAR WITH US

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 BOEUF 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

CONFIT DE CANARD
roasted duck leg, cassoulet beans, toulouse sausage, quarte épices

VENAISON FORESTIÈRE
venison sirloin, sherried mushroom sauce, buttered noodles

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

COURGE FARCIE
stuffed acorn squash, maple butter, lentils, brussels sprout, 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 ice cream, crème anglaise

\$82 PER PERSON
(PLUS TAX & GRATUITY)

RING IN THE NEW YEAR WITH US

Late Seating • 4 Course Prix-Fixe • 8–10pm

FIRST COURSE

choose one:

HUÎTRES SUR DEMI-COQUILLE – oysters on the half shell, mignonette, cocktail sauce, lemon

SERVICE DE CAVIAR crepes, traditional accoutrements

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

TERRINE DE FOIE GRAS (Supplemental \$6) – duck foie gras, apple compote, brioche

PÂTÉ DE CAMPAGNE – cornichon, mustard, grilled bread

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

SECOND COURSE

choose one:

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

ESCARGOTS "PERSILLADE" – garlic herb butter, pain de campagne

CHAMPIGNON EN CROUTE – wild mushrooms, chestnuts, puff pastry

JUMBO LUMP CRAB CAKE – pae shoots, mustard creme fraiche

THIRD COURSE

choose one:

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

CONFIT DE CANARD – roasted duck leg, cassoulet beans, toulouse sausage, quarte épices

VENAISON FORESTIÈRE – venison sirloin, sherried mushroom sauce, buttered noodles

FILET MIGNON DE BŒUF (Supplemental \$6) – hen of the woods, asparagus, pommes puree, Rossini sauce

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

FOURTH COURSE

choose one:

TAHITIAN VANILLA CRÈME BRÛLÉE – caramelized sugar, strawberry

VALRHONA POT DE CRÈME AU CHOCOLAT – brandied cherries, feuilletine

GLUHWEIN POACHED PEAR – gingerbread ice cream, crème anglaise

\$118 PER PERSON
(PLUS TAX & GRATUITY)

