

CHRISTMAS & NEW YEAR EVE DINNER 2018

Smoked potato soup, fresh truffle, crème fraiche

Smoked salmon rillettes

or

Beef carpaccio, tomato tartare, parmesan crisp, creamy pesto

Foie gras, thousand ginger bread crepes, fresh walnut whipped cream, dates puree

or

Roasted scallops, corn and mascarpone risotto, butternut squash leaves, gold flakes

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*, old caved 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

Champagne Toast at midnight

Five courses at \$95 per person, plus tax and gratuity

Alcoholic beverages are additionally priced

Party favors included