

New Year's Eve *Prix Fixe*

125 per person

AMUSE-BOUCHE

—

LOBSTER FRICOT

lobster butter, coral dumplings, mirepoix

or

BACON-WRAPPED SCALLOP

bacon butter, rösti, grilled radicchio

or

FOIE GRAS AMANDINE

amarena cherries, pinot noir dark chocolate sauce

or

BLACK TRUFFLE ANGEL HAIR PASTA

shaved périgord truffle, truffled crème fraîche, parmigiano-reggiano

or

TUNA TARTARE

espelette, blood orange, endive, nori puffed rice

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ENTREMET

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FILET DE BŒUF Tournedos Rossini

brioche, spinach, périgord truffle, foie gras

or

LOBSTER & SCALLOP BOURRIDE

fennel, celery, aioli, mussels, clams

or

COQ AU VIN

trompette mushrooms, lardons, pearl onion, couscous

or

WILD BOAR CHOP

spaetzle, roasted apples, dijon riesling cream

or

SPINACH & ARTICHOKE STUFFED SHELLS

cornichon, raclette, san marzano tomatoes

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OPERA CAKE

espresso, chocolate

or

ÉCLAIR

cranberry, spiced cookie butter, pecan

or

FRENCH CUSTARD TART

phyllo crust, nutmeg

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.