

Cuistot

NEW YEAR'S EVE 2017

1st SEATING 5:00-6:45PM

Amuse Bouche

Celery Root with Smoked Salmon

Appetizer

(Choice of One)

Pithiviers of Duck with Truffle Sauce

Lobster Ravioli with Truffle and Chive Sauce

Heirloom Tomatoes with Fresh Garden Herbs, Arugula and Shaved Grana Padano

Wild Mushroom Soup with Chives

(The Most Imitated Recipe in the Desert, Enjoy the Original!)

Salad of Field Greens with Dressing Maison



Entrées

(Choice of One)

Loup de Mer "Branzino" with Almond Crust, served with an Almondine Herb Lemon Sauce

Lamb Loin Wellington with a Fresh Mint Lamb Jus

Lobster Pot Pie with Lobster Morceaux and Young Vegetables in a Classic Lobster Sauce

House Aged, Sliced New York Steak with Bouquetière of Vegetables with Au Poivre Sauce

Tagliatelle Pasta with Fresh Chanterelle Mushrooms,

Lemon, baby Wild Arugula and Crème Fraîche



Dessert

(Choice of One)

Traditional Hazelnut Chocolate Marjolaine Cake with Pistachio Sauce

Fresh Berry Tarte

Blackberries, Raspberries and Strawberries, over Grand Marnier Crème Anglaise

\$95 Per Person

Special Treats

Appetizers

as a substitute add

as additional course add

Oysters in the Half Shell with
Three House made Cocktail Sauces
Classic Cocktail, Cilantro Remoulade
and Mignonette

5.00

17.50

Siberian Osetra Caviar
with Classic Garnishes

87.50

97.50

Entrées

Pheasant Breast
Stuffed with Morrels

20.00

Imported Dover Sole from the English Channel
With Belguim Courgette, Haricot Vert and Véronique Sauce

20.00