

# Cuistot

## NEW YEAR'S EVE 2017

2<sup>ND</sup> SEATING 7 PM-10:00

### Amuse Bouche

Celery Root with Smoked Salmon



### Appetizers

*(Choice of One)*

Pithiviers of Duck with Truffle Sauce

Lobster Ravioli with Truffle and Chive Sauce

Salmon Carpaccio Paul Bocuse, Lemon, Chives, Olive Oil, Green Peppercorn



### Soup or Salad

*(Choice of One)*

Wild Mushroom Soup with Chives

Marseille Seafood Soup, Fragrant Saffron Broth, Mussels, Seabass, Shrimp,  
Leeks and Fresh Diced Tomatoes

Salad of Field Greens with Dressing Maison

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



### Entrées

*(Choice of One)*

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

Lamb Loin Wellington with 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, Baby Wild Arugula and Crème Fraiche



### Dessert

*(Choice of One)*

Traditional Hazelnut Chocolate Marjolaine Cake with Pistachio Sauce

Fresh Berry Tarte

Blackberries, Raspberries, and Strawberries, over Grand Marnier Crème Anglaise

**\$130 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

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