

Cuistot

NEW YEAR'S EVE 2018

2ND SEATING 7 PM-10:00

Amuse Bouche

Celery Root with Smoked Salmon



Appetizers

(Choice of One)

Pithiviers of Duck with a Green Peppercorn 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)

White Chocolate Cheesecake
with Almonds, Dark Chocolate Ganache and Peach Compote

Fresh Berry Tarte

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

\$135 Per Person

Appetizers	Special Treats	
	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	15.00	
Imported Dover Sole from the English Channel With Belguim Courgette, Haricot Vert and Véronique Sauce	20.00	

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