

Amuse Bouche

Celery Root with Smoked Salmon



Appetizers

(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

Salad of Field Greens with Dressing Maison



Entrées

(Choice of One)

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

\$149

Veal Loin with Chanterelle Mushrooms, Veal Jus Reduction

\$179

Twin Lobster Tails with Fresh Asparagus and Hollandaise Sauce

\$210

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

\$155

Seafood Risotto with Mussels, Clams, Shrimp & Lobster with Saffron Broth

\$145

Pheasant Breast Stuffed with Morrel Mushrooms and Morrel Sauce

\$195



Dessert

(Choice of One)

Gênoise Base With Mascarpone Cream

Raspberry Coulis with roasted Pistachios

Fresh Berry Tarte

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



New Year's Eve 2023
From Chef Bernard and Cuistot,
We Wish You a Happy and Healthy 2024!