

## 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)*

Homemade Flourless Chocolate Cake  
With Mango Sorbet and Almond Crust

Fresh Berry Tarte  
Blackberries, Raspberries, and Strawberries, over Grand Marnier Crème Anglaise



New Year's Eve 2024  
From Chef Bernard and Cuistot,  
We Wish You a Happy and Healthy 2025!