

New Year's Eve 2011

Saturday, December 31, 2011



Le Menu

Apéritif

(after 7 p.m.)

2008 Brut, Blanquette de Limoux, Saint-Hilaire

Entrée

(choice of)

Potage

Foraged mushroom purée with tarragon, black truffle and Cognac

Gâteau de Crabe

Dungeness crab cake, shaved fennel, arugula & blood orange salad, saffron aioli

Tartar Deux Façon

Tartar of beef tenderloin & Hawaiian Ahi prepared traditionally with toasted baguette

Plats Principaux

(choice of)

Canard à l'Orange

Roast breast of duck, Camargue rice, wild arugula salad, orange gastrique

Quenelle Soufflé

Dungeness crab, Scottish salmon & sea scallop mousse soufflé,
lobster & Cognac cream sauce

Côte d'Agneau "Persillade"

Roast rack of lamb in Dijon mustard crust, butternut squash flan,
crispy parsnips, black truffle sauce

Dessert

(choice of)

Gâteau Châtaigne

Chocolate cake with a chestnut mousse,
garnished with an apricot-rum jelly & wild honey ice cream

Strüdel

Traditional apple strudel with caramel sauce & rum raisin ice cream

Tart au Citron

Lemon curd tart, raspberry sauce

\$48 per person for reservations before 7:00 p.m., does not include sparkling wine
\$68 per person for reservations after 7:30 p.m., includes sparkling wine & live music

Price excludes tax and gratuity. Vegetarian options available.

Reservations required, 510-849-2155 or www.liaisonbistro.com.