

Bistro Liaison

New Year's Eve 2014

Apéritif

2011 Blanquette de Limoux, Saint-Hilaire, Brut, Languedoc

Entrée

Velouté aux Champignons

Cream of mushroom purée with tarragon, black truffle and Cognac

Hûîtres

Three Walker Creek-Tomales Bay oysters
topped with Tsar Nicoulai Caviar, dill horseradish crème fraîche

Salade "Lyonnaise"

Warm curly endive salad, shallot vinaigrette, smoked bacon, poached egg

Plats Principaux

Côte d'Agneau

Roast rack of lamb in "Persillade", caramelized Brussels sprouts,
Cabernet demi-glace with thyme & rosemary

Fruits de Mer "Newberg" en Croûte

Ragoût of crab, lobster, shrimp & scallops
in a lobster cream with Cognac, baked in a puff pastry crust

Côte de Bœuf

Roast prime rib of beef, sauce Bearnaise, duck fat fried potatoes

Dessert

Gâteau Noisette

Chocolate hazelnut cake kirschwasser crème anglaise

Baba au Rhum

Brioche soaked in dark rum syrup, vanilla whipped cream

Strüdel

Traditional apple strudel with golden raisins & cinnamon, caramel ice cream

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All reservations from 5:30 to 6:30: \$58 per person does not include the Apéritif

All reservations after 6:30: \$68 per person.

Live music from 9:00 p.m. on, party favors and of course lots of bubbly at midnight.

Prices do not include additional beverages, tax or gratuity, 510-849-2155.