

New Year's Eve 2016

Entrée

Ris de Veau

Sautéed veal sweetbreads, shallots, shiitake mushrooms,
zinfandel demi-glace & puff pastry

Potage Parmentier

Leek & potato soup with black truffle, salmon & scallop quenelle

Salade "Lyonnaise"

Curly endive salad, warm shallot & smoked bacon vinaigrette,
croûtons, poached egg

Plats Principaux

Filet Mignon

Roast tenderloin of beef, Yukon Gold potato cake,
carrot timbale, sauce Bordelaise

Loup De Mer

Pan roasted wild sea bass, braised winter greens,
curried carrot ginger puree

Côte d'Agneau

Roast rack of lamb, sautéed Bloomsdale spinach,
Jerusalem artichoke-potato puree, crispy parsnips

Risotto Forestier

Morel mushroom & black truffle risotto, t
oasted hazelnuts & parmesan tuile

Dessert

Gâteau au Chocolat

Flourless chocolate cake, prickly pear puree

Tart au Citron

Lemon curd tart topped with meringue, raspberry sauce

Clafoutis

Warm almond huckleberry custardy cobbler, crème Anglaise

\$62 per person for reservations before 6:30 p.m.
\$75 per person for reservations 6:45 and later, includes a glass of Champagne
Live music from 8:30 to midnight with party favors & Champagne toast!