



Happy New Year!

\$65 per person for 3 Courses

(tax and gratuity not included)

1/2 bottle Ployez- Jacquemart Brut Champagne \$29



Hors- d'Oeuvres

Crispy Goat Cheese Salad with Caramelized Walnuts
Romaine Hearts with Fresh Grapes and Roquefort Crumble
Belgian Endive Salad, Apples and Candied Hazelnuts
Half- Dozen Wellfleet Oysters, Mignonette Sauce
Salmon Paté and Smoked Salmon, Crème Fraiche
Foie Gras Terrine, Cranberry Aspic with Brioche +10
Butternut Squash Soup with Chestnuts and Fresh Truffle
Maine Lobster Bisque with Lobster Bits
Escargots in Garlic and Butter



Entrées

Vegetarian Lentil Cake, Leeks and Truffle Sauce
Lobster and Asparagus Risotto
Sea Scallops Parisienne, Mushroom Cream Sauce
Halibut Fillet, Champagne Beurre Blanc
Duck Magret à l'Orange
Grilled Lamb Chops, Potato Gratin +10
Venison Medallions, Blueberries, Sweet Potato Purée +10
Beef Tenderloin Wellington



Desserts

Hazelnut Crème Brûlée
Chocolate Mousse
Four Assorted Flavor Macarons
Giant Profiterolle, Chocolate Fudge
Grand Marnier Soufflé +5