

# Happy New Year!

Monday, December 31st

\$70 Three Course Prix Fixe

*Louis Roederer Champagne Brut Premier \$89*

## Hors- D'Oeuvres-

Butternut Squash Soup with Chestnuts, add Shaved Fresh Truffle  
Maine Lobster Bisque with Lobster Bits  
Crispy Goat Cheese Salad with Candied Walnuts  
Romaine Hearts with Fresh Grapes and Roquefort Crumble  
Belgian Endive Salad, Brie and Apples  
Half- Dozen Wellfleet Oysters, Mignonette Sauce  
Salmon Pate and Smoked Salmon  
Terrine of Foie Gras, with Brioche +5  
Escargots Bourguignon

## Entrees-

Asparagus Risotto  
Sea Scallops, Provençale with Baby Spinach  
Wild Striped Bass with Lobster Sauce  
Duck Magret à l'Orange, Wild Rice and Brussel Sprouts  
Two Grilled Lamb Chops, Potato Gratin  
Pan Seared Veal Chop with Wild Mushroom Cream Sauce  
Venison Medallions, Blueberries, Sweet Potato Fries  
Beef Tenderloin Wellington in Pastry

## Desserts-

Hazelnut Crème Brulée  
Chocolate Mousse  
Assorted Macarons  
White Chocolate Bread Pudding  
Lemon Tart  
Grand Marnier Souffle +5