

# Happy New Year 2026!

Wednesday, December 31<sup>st</sup>  
\$95 Three Course Prix Fixe



## Hors D'Oeuvres-

Maine Lobster Bisque with Lobster Bits  
Escargots Bourguignon  
Half Dozen Beau Soleil Oysters  
Smoked Salmon, Salmon Pate and Osetra Caviar  
Terrine of Foie Gras, Brioche (+5)  
Mixed Green Salad, Candied Walnuts and Brie  
Roasted Beets Salad with Soft Goat Cheese

## Entrees-

Wild Mushroom Risotto with Truffle  
Striped Bass Fillet, Champagne Sauce  
Sea Scallops, Provençale with Baby Spinach  
Duck Magret à l'Orange, Wild Rice and Brussel Sprouts  
Veal Chop, Wild Mushroom Cream Sauce  
Three Grilled Lamb Chops, Potato Gratin  
Venison Medallions, Blueberry Sauce  
Beef Tenderloin Wellington in Pastry

## Desserts / shot (+5)

Vanilla Crème Brûlée (Amaretto)  
Chocolate Gâteau Opéra (Chocolate Liquor)  
Lemon Tart (Chambord)  
Crêpes Suzette (Mandarine Napoleon)  
Grand Marnier Soufflé (Grand Marnier)

## Mignardise-

Macarons Maison