Happy New Year 2026!

Thursday, December 31st
$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
Roasted Salmon Fillet, Ratatouille
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