

# NEW YEAR'S EVE

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## 3 COURSES \$49

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### APPETIZER

#### **Veloute De Champignon**

*Truffle Mushroom Cream Soup*

#### **Soupe De Poisson**

*Home Made Fish Soup, Rouille, Swiss Cheese, Crouton*

#### **Salade de Roquette**

*Arugula Salad, Walnut, Apple, Manchego, Lemon Dressing*

#### **Terrine De Betterave Au Chevre**

*Red beet and Goat Cheese Terrine*

#### **Foie Gras** Add \$5

*Home made Duck Liver Pate, Brioche Apple Sauce*

#### **St Jacques Poêlée** Add \$5

*Seared Sea Scallops, Celery Root Purée, Polenta, Coconut Sauce*

#### **Poulpe Grillée** Add \$5

*Grilled Octopus, Fingerlings, Cherry Tomatoes, Asparagus, Black Ink*

### MAIN COURSE

#### **Dorade Sautée**

*Whole Orata, Fingerling, Asparagus, Tomato, White Wine Cream, Caper Sauce*

#### **Fletan Sautée**

*Seared Halibut, Lemon sauce, Muschrrom, Black Rice, Safran Ginger Sauce*

#### **Cote Courte Rotie**

*Braised Short Ribs Mash Potatoes, Carrot Puree, Kimshy Kale Red wine Sauce*

#### **Magret De Cannard**

*Seared Duck Breast, Cheese Puree, Pear, Red wine Sauce*

#### **Carrée D'Agneau**

*Braise Rack of Lamb, Fingerlings, Brussels, Carrot Red wine Sauce*

#### **Fillet Mignon** Add \$6

*Seared Fillet Mignon, Potato Gratin, Asparagus, Carrot, Red Wine Sauce*

### DESSERT

*Moëlleux au Chocolat, Profiterole*

*Creme Brullée, Tart Tatin*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
~ We Accept American Express, \$10 Minimum, ATM Available Inside ~*