

✦✦ *Happy New Year!* ✦✦

Five courses \$100 excluding tax & gratuity

Amuse-Bouche



First course  
Choice of

**Les Coquilles Saint-Jacques**  
Seared scallops with Truffle vinaigrette,  
Celery root puree & white asparagus

**Foie Gras cuit au torchon**  
Fig chutney



Second course

Salad d'hiver

Winter tenders green, endives,  
Asian Pear, Pomegranate, roasted nuts & sherry vinaigrette



Main course  
Choice of

**Trio du Gourmand**  
Prime Beef Tenderloin\* au Poivre,  
Veal tenderloin\* & mushroom Calvados cream sauce  
Roasted Lamb rack\* au jus

**Panaché de la Mer**  
Maine Lobster Tail with shallot Beurre Blanc  
Jumbo Lump Crab & Saffron risotto  
Pan seared Dover Sole Meuniere



Dessert course  
Choice of

**Entremet du Nouvel An**  
Valhronna Chocolate, Passion & Pear tort

**Sorbet Citron Meringue**  
Meringue Lemon sorbet with fresh berry

20% gratuity will be added for party of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness