

NEW YEAR'S EVE 2017

LIMITED A LA CARTE MENU
5 PM TO 10.30 PM

APPETIZERS

1/2 DOZEN OYSTERS
GLASS OF PROSECCO ZARDETTO OR
25.



TUNA TARTARE
TOBIKO CAVIAR, SEAWEED SALAD
27.

DUCK FOIE GRAS AU TORCHON
HARICOT VERT SALAD, TRUFFLE DRESSING
28.

LOBSTER BISQUE
WHITE FISH QUENELLE
21.

SALADE FOLLE: ENDIVE, TREVISO
PISTACHIOS, POMEGRANATE
19.

MAIN COURSES

DUCK A L'ORANGE FOR 2
PORCINI RISOTTO, BRUSSELS SPROUTS
99.

BRANZINO
CHANTERELLES,
RIESLING SABAYON
45.

FILET MIGNON AU 2 POIVRES, VERT ET ROSE
KALE, FRENCH FRIES
48.

LOBSTER MAC & CHEESE
SAUTÉED SPINACH
45.

CRISP ARTIC CHAR
ENGLISH PEAS, BRAISED CABBAGE
42.

ROASTED CHICKEN "ROSSINI"
SEARED FOIE GRAS TOAST, MADEIRA SAUCE
45.

DESSERTS 16.

LAVA CAKE, CALVADOS APPLES, OREO ICE CREAM
FLOATING ISLAND, BOURBON EGGNOG
WARM APPLE TART "MINUTE"
CHOCOLATE TART, CARAMELIZED POPCORN
MEYER LEMON MERINGUE PIE, PASSION FRUIT COULIS