



New Year's Eve

Amuse-bouche

Torchon of foie gras on spiced bread with mango emulsion.

Starter

Lobster Thermidor with mixed greens

or

Fried zucchini flower stuffed with goat cheese, sun-dried tomatoes, and Kalamata olives, on a bed of mixed greens.

Trou Normand

Main Course

Confit turkey leg with cranberry sauce, layered ratatouille, and Monte Carlo potatoes.

or

Chilean sea bass with citrus fruit beurre blanc sauce, layered ratatouille, and Brussels sprouts puree.

or

Beef Wellington (stuffed with foie gras and mushroom duxelles), cognac sauce, mini carrots, mini peppers, asparagus, and Monte Carlo potatoes.

Dessert

Chocolate pyramid

Dark chocolate mousse, crunchy hazelnut heart on a chocolate biscuit base

or

Fruit Charlotte

Raspberry sponge cake, vanilla mousse, red fruit jelly, topped with small fresh fruits

Glass of champagne

First Seating from 5:30 to 8 p.m. – \$150

Second Seating from 8:15 p.m. to 1 a.m. – \$170