

New Year's Eve Dinner

Four Course Prix Fixe Parisian Bistro Menu

Mise en Bouche

Rillettes d'Oie – Pétoncles à la crème – Gougère au Comté
Goose rilette Bay scallops Cheese puffs

Second Course (choice)

Crêpe Soufflée au Crabe – Dungeness crab crepe souffle

Salade aux Noix – Belgian endive with walnuts, apples & Roquefort,
Champagne vinaigrette

Gnocchi aux Truffes – truffle gnocchi in Parmesan cream sauce

Main Course (choice)

Filet Mignon au Poivre – fillet mignon flamed with Cognac, peppercorn
demi-glace & whipped potatoes

Vol au Vent Homardine – butter poached lobster tail in a puff pastry shell,
King trumpet mushrooms & lobster coulis

Magret de Canard – seared duck breast, potato gratin, Port reduction

"Napoléon" – baked layers of forest mushroom & Parmesan polenta, spinach,
roasted peppers, and homemade tomato sauce

Desserts (choice)

Crème Brûlée

Mousse caramel – mascarpone & Fleur de sel

Coupe Melba

Ninety dollars per person (plus tax & gratuity)
Corkage fee: thirty five dollars per bottle (750ml)

