



NEW YEAR MENU

CHOOSE ONE OF 1ST COURSE

ESCARGOT NORMANDE

6 LARGE ESCARGOT SAUTÉED WITH BRIE CHEESE SAUCE, SWEET APPLES AND CARROTS JULIENNE IN PUFF SHELL

ESCARGOTS BOURGUIGNONE

6 EXTRA LARGE ESCARGOTS BOURGUIGNONE BAKED IN CLASSIC SEASONED PARSLEY-GARLIC BUTTER

LOBSTER BISQUE

OLD HOUSE RECIPE WITH CREAM FRAICHE AND CREAM SHERRY

CHOOSE ONE OF 2ND COURSE

SMOKED SALMON ROLL

SMOKED SALMON, GOAT CHEESE HERBS IN A PUFF PASTRY

SHRIMP COCTAIL

THREE DOZ SHRIMPS SERVED HOME MADE LEMON AVOCADO COCKTAIL SAUCE

BURRATA FIG SALAD

BURRATA CHEESE AND FRESH FIGS, CHERRY TOMATOES SPRING MIX CHAMPAGNE HONEY VINAIGRETTE AND CARAMELIZED WALNUTS

ROYAL IMPERIAL CAVIAR

1 OZ JAR CAVIAR, MINCED CAPERS, SHALLOTS, CRÈME FRAICHE, BLINIS
(ADDITIONAL \$105)

ENTRÉE CHOICE

CANARD AUX L'ORANGE

HALF CRISPY DUCK L'ORANGE INFUSED DEMI GLACE, SWEET MASHED POTATOES, BABY CARROTS AND ZUCCHINI

BAKED BLACK COD

FRESH ALASKA SABLE FISH SERVED WITH RICE PILAF CRISPY APPLE JULIENNE MISO GLAZE AND ASPARAGUS

SURF & TURF

BEEF TENDERLOIN SERVED ON TOP OF THE MUSH POTATO ACCOMPANY WITH SEA SCALLOPS IN LIGHT HOLLANDAISE SAUCE AND ASPARAGUS

SHORT RIBS

BONELESS SLOW BRAISED SHORT RIBS SERVED WITH MASHED POTATOS AND STEAM BROCCOLI
ESCARGOT 41 DEMI-GLACE

DESSERT

PISTACHIO CREME BRULEE
CHOCOLATE MOOSE BALL
CHEESE PLATE

\$175