

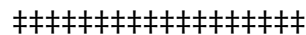


# NEW YEAR'S EVE 2017 PRE-GALA DINNER



## WELCOME AMUSE BOUCHE

Shigoku oyster with watercress gelée and smoked trout roe  
Organic chicken liver parfait on brioche  
Cod croquettes  
Saucisson Lyonnaise en Crôte



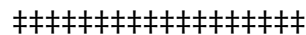
## MAINE LOBSTER WITH CHESTNUTS

Shaved winter truffles

OR

## BOUDIN BLANC

Ragout of Puy lentils, verjus glazed rutabaga and little onions



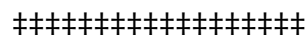
## DUO OF SHENANDOAH ANGUS BEEF

Armagnac braised tri-tip and grilled Rib Steak with panisse, truffle and glazed winter vegetables

OR

## SLOW COOKED ORA KING SALMON

Sauce Bearnaise, wilted arrowhead spinach, pomme brioche



## TRIPLE CHOCOLATE SURPRISE

Dark chocolate mousse, milk chocolate cream, caramelized white chocolate pudding, cocoa crumbles

OR

## COCONUT PASSION FRUIT PAVLOVA

Coconut meringue, passion fruit chiboust, blood oranges, and pineapple sorbet

3 COURSES \$85

WINE or COCKTAIL PAIRING \$?

RESERVATIONS BETWEEN 5:30 – 7:30



## NEW YEAR'S EVE 2017



Shigoku Oysters: Warm - à la Florentine & Nature - with Urchin and Trout Roe  
Mushroom Consommé with Organic chicken liver parfait on brioche  
Saucisson Lyonnaise en croute

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MAINE SEA SCALLOPS CRU WITH OSSETRA CAVIAR  
Brown rice and fermented cabbage tea, smoked salmon mousse, puffed brown rice

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FOIE GRAS AND RED LEG PARTRIDGE MOSAIC  
Butternut squash confit with black truffle, pickled cranberries

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BOUDIN BLANC AND ROASTED SUCKLING PIG BELLY  
Red cabbage galette, hidden rose apples, Green Hat gin and juniper sauce

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DUO OF SHENANDOAH ANGUS BEEF  
Armagnac braised tri-tip and grilled rib steak with panisse, truffle and glazed winter vegetables

OR

LIEVRE A LA ROYALE  
Buttered hand cut noodles, brussels sprout leaves, tender glazed carrots and turnips

OR

JOHN DORY FILET AND MAINE LOBSTER  
Ginger sauternes sauce, arrowhead spinach, braised leeks

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Champagne Granité  
Pomegranate, green apple

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TRIPLE CHOCOLATE SURPRISE  
Dark chocolate mousse, milk chocolate cream, caramelized white chocolate pudding, cocoa crumbles

OR

COCONUT PASSION FRUIT PAVLOVA  
Coconut meringue, passion fruit diboust, blood oranges, and pineapple sorbet

\$165 per person

Wine or cocktail pairing \$?

Reservations from 8:30 -10:30, Midnight Champagne Toast