

✦✦ *Happy New Year!* ✦✦

Four courses \$150 excluding tax & gratuity

**Amuse Bouche**

Smoked Oyster & Safran rouille

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**First course**

**La Salad composée d'hiver**

Tender Greens, pomegranate, Asian pear, candied pecan & sherry vinaigrette

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**Second course**

**Choice of**

**Bisque de Maïs au Crabe** - Corn bisque & Crab meat

**Velouté de champignon & châtaigne** - Porcini Mushroom & Chestnut bisque

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**Main course**

**Choice of**

**Le Filet Mignon Rossini** - 8oz Beef Tenderloin\*, Yukon potato, Haricots Verts,  
topped with seared Foie Gras & Truffle Port wine sauce

**Le Trio Gourmand** - Prime Beef Tenderloin\* au Poivre,  
Veal tenderloin & mushroom, shallot Demi-Glace & Lamb chop\* au jus

**Les Coquilles Saint-Jacques au Beurre Noisette** - Pan seared Diver Sea Scallops,  
Purple potato purée, Butternut squash, Fava beans & capers parsley Brown Butter

**Homard & Crabe** - Grilled Maine Lobster tail, Jumbo Lump Crab Cake & Beurre Blanc

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**Dessert course**

**Choice of**

**Le Palet de Chocolat a la Feuille D'Or** - Delicate chocolate torte,  
expresso cream & Strawberry Moscato sorbet

**L'Assiette de Petit Fours** - Chocolate Truffle, Mini Raspberry torte, Assorted Macarons,  
Caramel choux puff & Mini Brandied cherries almond cake

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**Champagne Toast**

20% gratuity will be added for party of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness