

NEW YEAR'S EVE MENU

THREE-COURSE PRIX FIXE

\$89/person

Choice of one starter, main and dessert.

START

Lobster Bisque

Armagnac, Tarragon and Puff Pastry Fleuron

Bibb Salad

Citrus, Shaved Fennel, Pine Nuts, Chives and Champagne Vinaigrette

MAIN*

Baked Salmon

Champagne and Caviar Soubise, French Beans with Crispy Onions
and Saffron Jasmine Rice

Carved Roast Tenderloin, Roasted Shallot Cabernet Demi and Lobster Tail

Vanilla Bean Beurre Blanc, Grilled Asparagus and Pave Potatoes

Bell and Evans Airline Breast of Chicken

Meyer Lemon, Artichokes, Roast Rainbow Carrots, Asparagus and
Horseradish Mashed Potatoes

DESSERT

Champagne Souffle Glace

Berries and Chocolate

Chocolate Hazelnut Torte

Salted Caramel Gelato