

New Year's Dinner Party

FIRST SEATING 5PM-7PM

4 COURSE MENU \$99/PP

WINE PAIRING: 3 GLASSES (cold starter + hot starter + starter) \$60

AMUSE BOUCHE

Petrossian caviar, potato blini, crème fraîche, chives

Pouilly-Vinzelles Cave des grands
Crus Blancs

APPETIZERS choice of one

Beef tartare with truffle, caperberries, toast

La Doucette Pouilly-fumé

Citrus and beet cured Ora king salmon gravlax,
avocado crème fraîche

Muscadet Sèvre & Main Domaine de la
Grenaudiere "Clisson"

Artichoke carpaccio, citronette, walnuts,
orange, parsley

Sancerre Château La Rabotine

ENTREES choice of one

Monkfish, potato carrot purée, blanched asparagus,
Beurre rouge

Mas des infirmières "rouge tradition"

Beef tenderloin, gratin dauphinois, glazed heirloom
carrots, morel sauce

Cadillac côtes de Bordeaux Chateau Bel-Air "Grand Vin"

Vegan mushroom, chestnut and thyme pithivier, mixed
greens with preserved meyer lemon vinaigrette

Beaujolais Château du Basti

DESSERTS choice of one

Hot Chocolate fondant, crème anglaise

Rum Flor de caña 12y eco or Tawny port

Trio of mini cheesecakes, raspberry coulis

Champagne Louis Balincourt

Sales tax & gratuities are not included in the prix-fix menu
An automatic gratuity of 20% will be added to the bill
Surcharge of 4% added to all checks to help cover increased costs
and minimum wage increases for our dedicated staff
Thank you for dining with us and supporting our team members

New Year's Dinner Party

SECOND SEATING 8PM-TILL LATE

5 COURSE MENU \$199/PP

WINE PAIRING : 5 GLASSES \$90 / 3 GLASSES (cold appetizer + hot appetizer + entree) \$60

Champagne toast at midnight

AMUSE BOUCHE

Petrossian caviar, potato blini, crème fraîche, chives

Pouilly-Vinzelles Cave des grands Crus

COLD APPETIZERS choice of one

Beef tartare with truffle, caperberries, toast

La Doucette Pouilly-fumé

Citrus and beet cured Ora king salmon gravlax, avocado
crème fraîche

Muscadet Sèvre & Main Domaine de
la Grenaudière "Clisson"

Artichoke carpaccio, citronette, walnuts,
orange, parsley

Sancerre Château La Rabotine

HOT APPETIZERS choice of one

Escargot, tarragon garlic butter, toast

Chablis Domaine Passy le Clou

Lobster cavatelli, meyer lemon, cream, garlic

Pinot Grigio Delle Venezie De Stefani "DS"

Crème du barry, cream of cauliflower soup

Sancerre Château La Rabotine

ENTREES choice of one

Monkfish, potato carrot purée, blanched asparagus,
Beurre rouge

Mas des infirmières "rouge tradition"

Beef tenderloin, gratin dauphinois, glazed heirloom carrots,
morel sauce

Cadillac côtes de Bordeaux Château Bel-Air "Grand Vin"

Vegan mushroom, chestnut and thyme pithivier, mixed
greens with preserved meyer lemon vinaigrette

Beaujolais Château du Basti

DESSERTS choice of one

Hot Chocolate fondant, crème anglaise

Rum Flor de caña 12y eco or Tawny port

Trio of mini cheesecakes, raspberry coulis

Champagne Louis Balincourt

Sales tax & gratuities are not included in the prix-fix menu

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KIDS MENU (UNDER 10)
FIRST SEATING ONLY \$49

APPETIZER

Personal mini Margherita pizza

ENTREE

Chicken schnitzel with potato purée

DESSERT

Vanilla crème brûlée

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