

NEW YEAR'S EVE PRIX FIXE

FOUR COURSES \$199

CAVIAR *petrossian "royal ossetra" caviar +\$95 supplement*



SALADE VAUCLUSE *artisanal lettuces, pickled delicata squash, tête de moines, toasted pumpkin seeds*

POIREAUX VINAIGRETTE *grilled leeks, toasted almonds, mustard seed vinaigrette*

POISSON CRU *yellowtail crudo, cara cara orange, black olive tapenade*

FOIE GRAS AU TORCHON *foie gras terrine, poached pears, sauternes*



ÉPAULETTES *rabbit & reblochon cheese ravioli, black truffle*

SAINT-JACQUES *nantucket bay scallops, sunchokes, fennel, citrus emulsion*

ESCARGOTS *burgundy snails, roasted bone marrow, grenobloise*

GNOCCHI *parisian gnocchi, black truffle béchamel, parmesan*

LES TRUFFES BLANCHES + \$75 supplement

TAGLIATELLE *ribbon pasta, parmesan, butter*

RISOTTO *acquerello risotto, parmesan butter*

HOMARD EN FRICASSÉE *butter-poached lobster, celery root, apples, lobster reduction*

TOURNEDOS ROSSINI *filet mignon, seared foie gras, brioche, sauce périgieux*

SOLE DOVER *pan-roasted dover sole, sturgeon caviar, champagne beurre blanc*

POULET ROTI *slow-roasted chicken, truffle roulade, savoy cabbage crépinette*



TARTE AUX POMMES *boney crisp apple, hazelnut, apple cider sorbet*

POT DE CRÈME AU CHOCOLAT *salted caramel, chocolate streusel, amaretto macarons*

GÂTEAU AU CARAMEL *sticky toffee pudding, ginger ice cream, crème fraîche*

NEW YEAR'S EVE TASTING MENU

SIX COURSES \$ 250

POISSON CRU *yellowtail crudo, cara cara orange, black olive tapenade*



SAINT-JACQUES *nantucket bay scallops, sunchoke, fennel, citrus emulsion*



ÉPAULETTES *rabbit & reblochon cheese ravioli, black truffle*



HOMARD EN FRICASSÉE *butter-poached lobster, celery root, apples, lobster reduction*



TOURNEDOS ROSSINI *filet mignon, seared foie gras, brioche, sauce périgieux*



TARTE AUX POMMES *honey crisp apple, hazelnut, apple cider sorbet*

CHEF & OWNER *Michael White*