

Paris Bar

NEW YEARS EVE

THE MAIN EVENT

CHAMPAGNE TOAST

Appetizer

choose one

BEEF TARTARE

bone marrow aioli, egg whites and egg yolk, capers, cornichon, dijon, toast points

SAVORY PROFITEROLES

mushroom duxelles

Intermezzo

GREEN SALAD

little gem, cucumber, scallion, dill, fried chickpeas, shaved parmesan, soubise vinaigrette

Entree

choose one

SEARED BLACK COD

baby carrots, pee wee potatoes, sauce veirge

FILET WELLINGTON

mushroom duxelles, spinach, red wine sauce

CAULIFLOWER STEAK

capers, roasted cherry tomatoes, brown butter sauce

RACK OF LAMB

Lemon potatoes, sauteed spinach, lamb au jus

Dessert

choose one

CRÈME BRULÉE

egg nog, cinnamon

PROFITEROLS

chocolate mouuse, whipped cream

\$150

(not including beverages, tax, and gratuity)

2026

BRASSERIE

Paris Bar