



New Year's Eve 2021



Prix Fixe \$195

8pm - 10:30pm

HORS D'OEUVRES

BISQUE DE HOMARD

Lobster Quenelle

SALADE DE CRABE

Peekytoe crab, Bergamot infused oil

RISOTTO AUX TRUFFES NOIRES DU PÉRIGORD

Carnaroli Risotto, Black Truffles

FOIE GRAS CUIT AU TORCHON

Served with Bacon Brioche, Dark Cherries Chutney

COQUILLE ST JACQUE GRATINÉE

Chanterelle Mushrooms & leek

TUNA TARTARE JAPONAIS

Ahi Tuna, wasabi cilantro, crispy tempura

SHRIMPS & OYSTERS

East coast Oysters and Shrimp cocktail

ENTRÉES

SOLE MEUNIERE

Dover Sole, Brown Butter & Capers

TOURNEDOS ROSSINI

Filet Mignon, Brioche, Foie Gras, Périgourdine Sauce

PAVÉ DE SAUMON D'ÉCOSSE

Scottish Organic Salmon, Carrot & Ginger purée, Moutarde de Meaux

COTE DE VEAU ROTIE

Roasted Veal Chop, Celery Gratin, Banyuls Veal Jus

STEAK AUX POIVRES VERTS

New York Steak, Cognac, Green Pepper Corn

CANARD DE ROUEN

Duck Breast, Parnisp, Tamarin Reduction, Confit Shallots

POULET ROTI

Herbs de Provence, Creamy Mash Potatoes

DESSERTS

TARTE TATIN

Caramelized upside-down apple tart, Vermont crème fraîche

PROFITEROLES CROQUANTES

Choux puff, vanilla ice cream, warm chocolate sauce

NAPOLEON PRALINÉ

Puff pastry, hazelnut chibouste

BABA AU RHUM

Cake, rum syrup, whipped cream

Chef Antoine Camin