

BAR LA RUE

New Year's Eve

79. PER PERSON

First Course

choice of

TUNA CRUDO*

osetra caviar, tomato, shallot, yuzu

ZUCCHINI FRITTERS

creamy feta, mint, red pepper pistou **VG**

LITTLE GEM SALADE

green goddess, dill, lemon, radish **VG GF**

Second Course

choice of

GNOCCHIS À LA TRUFFLE

oyster mushroom, parmesan fonduta,
shaved black truffle **VG**

5oz FLAT IRON STEAK*

garlic aioli, frites

BLACKENED

HOKKAIDO SCALLOPS

butternut squash purée, saffron beurre blanc,
espelette pepper

Dessert

ASSORTED MACARONS

CHOCOLATE TART

dark chocolate, whipped crème fraîche,
sea salt

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

Sommelier Pairings

First Course

**CHAMPAGNE,
PERRIER JOUET, BRUT,
EPERNAY FRANCE**

24.99 GLASS

Second Course

**BORDEAUX,
CHATEAU LOUDENNE,
MEDOC, FRANCE**

22.99 GLASS

**SANCERRE,
SAGER & VERDIER,
LOIRA, FRANCE**

25.99 GLASS

Dessert

L'ESPRESSO MARTINI

16.99

