

LE DEPOT

B R A S S E R I E

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New Year's Eve Tasting Menu

Amuse - Bouche

Croquette de Brie Crispy Cheese & Potato Fritter

red pepper sauce | truffle honey

Second Course (choice of)

Tartare de Thon *Tuna Tartare*

champagne gelée | caviar | avocado | cucumber

or

Carpaccio de Bœuf *Beef Carpaccio*

aged balsamic | mimolette cheese | fried capers | arugula

or

Crottin de Chavignol *Baked Goat Cheese*

roasted beets | frisée | dijon vinaigrette | hazelnuts

Third Course (choice of)

Consommé de Champignons *Wild Mushroom Consommé*

tuscan kale | ricotta ravioli | chervil

or

Sole Meunière *Sole with Brown Butter Caper Sauce*

pineapple | parsley | potato | leek

or

Roulade de Poulet *Chicken Roulade*

tarragon mousseline | mushroom stew | celery root purée

Fourth Course (choice of)

Canard Rôti *Roasted Duck Breast*

date- turnip purée | farro | sherry vinegar gastrique

or

Filet Mignon *Grilled Beef Tenderloin*

truffle potato gratin | baby spinach | beef jus

or

Homard Grillé *Grilled Maine Lobster*

chanterelle mushroom | watercress | sauce nantua

Petits Fours

assorted french macarons & sweets for the table

\$200 ++ per person

By Chef Galen Zamarra