



## NEW YEAR'S EVE MENU 2025

Three Course Menu

\$84.95

### LES HORS D'OEUVRES

#### FRENCH ONION SOUP GRATINÉE

Beef Broth, Three Cheese Blend

#### CHESTNUT SOUP

Creamy chestnut base and crostini topped with chestnut mousse and crispy prosciutto

#### ESCARGOT SAUVAGES DE

#### BOURGOGNE

Garlic-Parsley Butter, Pernod, White Wine

#### COUNTRY PÂTE

Cornichons, Frisée Salad, Grain Mustard

#### STEAK TARTARE

Quail Egg, Cornichons, Capers, Tomato Jam, Crostini

#### ENDIVE AND BITTER GREENS SALAD

Pears, Fennel, Radish, Blue Cheese Dressing,

Spiced Walnuts (GF, V)

#### LIBERTÉ SALAD

Lettuce, Tomato, Cucumber, Chickpeas, Blue

Cheese, Croutons, House Vinaigrette (V)

#### BEET CARPACCIO

Burrata, Toasted Hazelnuts, Pomegranate Seeds,

Orange Segments, Basil Oil (V,GF)

#### CAESAR SALAD

Parmesan, Boquerones, Garlic Croutons,

Black Pepper

### LES ENTRÉES

#### LAMB SHANK

Slowly braised lamb shank with polenta, roquefort cheese and ratatouille Provençale (GF)

#### BOEUF BOURGUIGNON

Bacon Lardons, Carrots, Pearl Onions, Mushrooms, Smashed Potatoes (GF)

#### NY STRIP STEAK AU POIVRE

Asparagus, sautéed mushrooms, garlic confit, green peppercorn sauce (GF)

#### STEAK FRITES

Coulotte Steak, Petite Salad, Green Peppercorn Sauce, Frites (GF)

#### LOUP DE MER

Seared & Butterflied Whole Branzino, Israeli Couscous, Zucchini Caponata, Arugula

& Fennel Salad with Tarragon Vinaigrette, Vadouvan Beurre Blanc

#### SEARED SALMON

Pommes Purée with Smoked White Fish, Medley of Vegetables, Asparagus, Corn Velouté, Pickled Mustard Seeds (GF)

#### TROUT AMANDINE

Haricots Verts, Almonds (GF)

#### COQ AU VIN

Smashed Potatoes, Mushrooms, Baby Carrots, Pearl Onions, Bacon Lardons, Red Wine Jus (GF)

#### FETTUCCINE BOLOGNESE

Ground Beef & Pork, Tomatoes, Fennel Seed, Garlic, Pecorino Cheese

#### POTATO TURNIP MILLEFEUILLE

Served with Leek Soubise and Mushroom Duxelles (V)

#### PENNE AUX CHAMPIGNONS

Mixed Mushrooms in a Truffle Cream Sauce

### DESSERTS

#### VANILLA CRÈME BRÛLÉE

#### TARTE AU CITRON

#### ILE FLOTTANTE

#### FLAN A LA VANILLE

#### TARTE AU FROMAGE

#### POT DE CRÈME AU CHOCOLAT

#### CHOCOLATE MOUSSE CAKE

#### ICE CREAM AND SORBET

V- Vegetarian | GF- Gluten Free | Vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*

A 20% service charge will be added to all guest checks and will be used to cover our increasing operational costs.

Service fees are not tips. Tips are not expected, but always appreciated.