BRASSERIE LIBERTÉ
GEORGETOWN

NEW YEAR'S EVE MENU 2026

Three Course Menu
$79.95

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, baguette

COUNTRY PÂTÉ
cornichons, frisée salad, grain mustard

STEAK TARTARE
quail egg, cornichons, capers, crostini

ENDIVE SALAD
Green apple, Roquefort cheese, candy pecans, mustard dressing (gf)

LIBERTÉ SALAD
lettuce, tomato marinated with shallots, cucumber, chickpeas, blue cheese, croutons, house vinaigrette (v)

BEET CARPACCIO
burrata, toasted hazelnuts, pomegranate seeds, Mandarin orange slices, basil oil (v, gf)

CAESAR SALAD
Parmesan cheese, boquerones, garlic croutons, black pepper

LES ENTRÉES

LAMB SHANK
slowly braised lamb shank with polenta, Roquefort cheese and ratatouille Provençale (gf)

BOEUF BOURGUIGNON
red wine braised beef, bacon, carrots, pearl onions, mushrooms, smashed potatoes (gf)

NY STRIP STEAK AU POIVRE
asparagus, sautéed mushrooms, green peppercorn sauce (gf)

SEARED FILET MIGNON
potato purée, asparagus, truffle port sauce (gf)

STEAK FRITES
coulotte steak, petite salad, green peppercorn sauce, served with fries (gf)

LOUP DE MER
seared & butterflied whole branzino, israeli couscous, zucchini, arugula & fennel salad with tarragon vinaigrette, vadouvan beurre blanc (gf)

SEARED SALMON
potato purée with smoked white fish, medley of vegetables, asparagus, corn velouté, pickled mustard seeds (gf)

TROUT AMANDINE
green beans, almonds (gf)

COQ AU VIN
smashed potatoes, mushrooms, baby carrots, pearl onions, bacon, red wine jus (gf)

FETTUCCINE BOLOGNESE
ground beef & pork, tomatoes, fennel seed, garlic, pecorino romano cheese

DESSERTS

VANILLA CRÈME BRÛLÉE
TARTE AU CITRON
ILE FLOTTANTE
FLAN A LA VANILLE
TARTE AU FROMAGE
POT DE CRÈME
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.