

Dirty French

NEW YEAR'S EVE 2019

\$98 per person for first seating

À COMMENCER

CHOICE OF

Bourguignon

GRILLED OYSTERS, GARLIC, PARSLEY

Verte Salad

LITTLE GEM, BUTTERMILK, RADISH

Tartare

TUNA, BIRD'S CHILI, CREPE INDOCHINE

Carpaccio

LAMB, EGGPLANT, SHEEP'S YOGURT



ÉNTREE

Scallop Ravigote

CELERY ROOT, PICKLED LEMON

Chicken Maison

ROASTED BREAST DIJONNAISE, CELERY ROOT COLESLAW,
GRILLED LEGS 'INDOCHINE'

Cote de Bouef

GRILLED ZUCCHINI, AU JUS, BÉARNAISE

\$55 SUPPLEMENT PP



Sides

Pommes Puree

Roasted Mushrooms



DESSERT

Beignets

CHICORY, CARAMEL SAUCE

Tarte

PRESERVED LEMON, ALMOND,
TOASTED MERINGUE

Dirty French

NEW YEAR'S EVE 2019

\$148 per person for second seating

À COMMENCER

CHOICE OF

Bourguignon

GRILLED OYSTERS, GARLIC, PARSLEY

Verte

LITTLE GEM, BUTTERMILK, RADISH

Tartare

TUNA, SMOKED TOMATO, HARISSA MAISON

Carpaccio

LAMB, EGGPLANT, SHEEP'S YOGURT



ÉNTREE

Scallop Perigourd

BLACK TRUFFLE BEURRE BLANC

Chicken Maison

ROASTED BREAST, GRILLED LEGS, BLACK TRUFFLE

Cote de Bouef

GRILLED ZUCCHINI, AU JUS, BERNASIE

\$55 SUPPLEMENT



Sides

Pommes Puree

Roasted Mushrooms



DESSERT

Beignets

CHICORY, CARAMEL SAUCE

Tarte

PRESERVED LEMON, ALMOND,
TOASTED MERINGUE

SECOND SEATING INCLUDES black TRUFFLES