

PETITE CHOU
BISTRO **AND** CHAMPAGNE BAR®

New Year's Eve
2025

DINNER

CRISPY CHICKEN SKINS

Caviar, crème fraîche

LOBSTER BISQUE

Classic preparation

SCALLOP CRUDO

Sake, pomegranate, beet, pear

FANCY AF BURGER

Black Hawk Farms burger, arugula, bordelaise,
Camembert, truffle aioli, shaved truffle

HALIBUT

Celery root, bok choy, saffron cream, caviar

DESSERT

MOUSSE CAKE

Almond cake, raspberry mousse, champagne pomegranate
gel, almond brittle, pomegranate sauce

CHAMPAGNE & COCKTAILS

HIBISCUS TEQUILA SOUR

Orange and hibiscus infused La Gritona Reposado,
lemon, simple

FANCY AF MARTINI

Truffle washed St. George vodka, dry vermouth,
olive brine

MICHEL MAILLAIRD "MILLÉSIMÉ" 2007 120

GAMET BRUT ROSE 96