

New Year's Eve
Prix Fix
\$ 85.00



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Please note that our second service start at 8pm

APPETIZERS

Soupe à l'oignon gratinée

Traditional French onion soup with crouton and Swiss cheese

Escargots au beurre persillé

Snails from Burgundy *flambés* with Pernod, garlic & parsley butter

Endive et frisée à la Fourme d'Ambert, noix et poire fraîche

Vinaigrette au Sherry

Endive and frisee salad with blue cheese Fourme d'Ambert
Roasted walnuts and fresh pear. Sherry vinaigrette dressing

4 Huîtres de la baie de Peconic

* 4 Peconic bay oysters on the half shell, with mignonette & lemon.

ENTREES

*Saumon poêlé, pomme purée à la truffe noire, salade de choux frisé. Jus de veau

*Pan seared salmon with potato purée and black truffle, kale salad. Served with veal juice

Bouillabaisse Marseillaise

Clams, mussels, shrimps, sea scallops and cod poached in a saffron and pastis broth.

Served with the traditional rouille and toasted baguettes

Fricassée de homard du Maine, flambée au Cognac. Pommes frites **Add \$10.00**

2 lb Maine lobster fricassée, flambé with Cognac and tarragon. Served with French fries

Homard du Maine, poché ou grillé. Pommes frites **Add \$10.00**

2 lb lobster, steamed or broiled, served with French fries.

Poulet de ferme **ORGANIC** rôti, jus à la sauge, ratatouille et purée de pommes de terre

Roasted **ORGANIC** free-range chicken, with ratatouille and potato purée

*Filet de boeuf **Angus** au poivre. Sauce 1/2 glace au Porto

Haricots verts et gratin Dauphinois

*Beef filet **Angus** au poivre. Served with sauce 1/2 glace of Port wine

Served with French string beans and gratin Dauphinois

Pot-au-feu à la Lyonnaise, cornichons, moutarde de Dijon, raifort et gros sel

Beef shank and spare ribs, cooked in a rich vegetable broth

Served with marrow bone, turnip, carrot, leek and potato

DESSERT

Plateau de pâtisseries

Choose one pastry from our front showcase

Profiteroles à la glace vanille et sauce chocolat

Cream puff filled with vanilla ice cream, topped with warm chocolate sauce