

New Year's Eve
Dinner deGala
\$160.00



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A welcome glass of Sparkling Crémant d'Alsace from Willm
Cucumber drum with salmon rilette topped with Petrossian salmon roe
Seared scallops wrapped with bacon
Shrimp "Beignet" with Tartar sauce

APPETIZERS

Tranches de foie gras de canard
Sauce Cumberland. Figues fraîches et toast de brioche

*Duck Foie gras served with a cranberry Cumberland dressing
Fresh figues and toasted Brioche*

Or

Risotto de homard à la truffe noire
Lobster risotto with shaved Black truffle

Or

Coquille Saint Jacques aux feuilles d'algue marine

Crème de cresson

Une belle quenelle de Caviar Ossetra Petrossian
*Seascallops wrapped in seaweed. Cream of cresson
Topped with Ossetra Caviar from Petrossian*

Or

Salade de médaillons de homard aux haricots verts et endives

Vinaigrette aux truffes noires

*Lobster medallion with French string beans and endives
Black truffle vinaigrette*

Or

6 Huîtres de la baie de Peconic, sabayon au Champagne

Caviar Classic Ossetra de Petrossian

* 6 Peconic bay oysters on the half shell, topped with Champagne sabayon
Ossetra Classic caviar from Petrossian

ENTREES

*Bar du Pacifique, asperges vertes, poireaux et
Pur+A12e de pommes de terre. Sauce beurre blanc

**Chilean seabass, served with green asparagus
potato purée and leek. Sauce beurre blanc*

Or

Coquille Saint Jacques, mousseline de celery, chanterelles

Une quenelle de caviar Ossetra Petrossian

Pan seared scallops with celery mousseline and Chanterelles

Ossetra Classic caviar from Petrossian

Or

*Fricassée de homard du Maine, flambée au Cognac

Estragon frais et pommes frites

**2lb Maine lobster fricassée, out of the shell, flambé with Cognac*

Fresh tarragon and served with French fries

Or

Longe de veau farcie aux figues fraîche et champignons shiitake

Polenta et choux de Bruxelles. Jus de veau

Veal loin stuffed with fresh figs and shiitake mushroom

Polenta and braised Brussels sprouts, veal stock

Or

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

Foie gras frais et galette de pommes de terre

Beef filet **Angus Rossini style. Served with sauce 1/2 glace of Portwine*

Pan seared fresh foie gras, and potato galette

Or

*Côtelettes d'agneau aux herbes de Provence

Haricots verts et gratin Dauphinois

** Aussie **Free-Range Natural** rack of lamb*

Prepared with Dijon mustard and "herbes de Provence"

Served with French string beans and gratin Dauphinois

DESSERT

Mousse au chocolat avec un coulis de fruit de la Passion

Chocolate mousse filled with a passion fruit coulis

Chocolate sauce

Or

Crème de marrons dans une coquille de meringue au chocolat

Crème Anglaise au Rhum ancien

Cream of chestnut nested in a crunchy meringue