

New Year's Eve
Prix Fix
\$ 160.00



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As you arrive, please enjoy a complementary glass of
Champagne Laurent Perrier

APPETIZERS

Velouté de choux fleur. Brioche toastée aux oeufs de saumon
Cauliflower velouté served with salmon roe on toasted brioche

Or

Risotto de homard A43 la truffe blanche
Lobster risotto with shaved white truffle

Or

Salade de médaillons de homard aux haricot vert et endives
Vinaigrette aux truffes noires

Lobster medaillon with French string beans, endives and 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*

ENTREES

Loup de mer poêlé. Fettuccine fraîches aux morilles

Pan seared Chilean seabass with fettuccine and creamy morels

Or

Coquille Saint Jacques poêlées. Fumet de poisson parfumé à l'anis

Servis sur un nid d'asperges cuites à la vapeur

Gateau de pomme de terre rapée aux truffes noires

Pan seared sea scallops from Montauk with a scented anis fish fumet

Served on a nest of steamed green asparagus, potatoes pancake with black truffle

Or

Fricassée de homard du Maine, flambée au Cognac. Pommes frites

2 lb Maine lobster fricasseed, flambe with Cognac and tarragon

Served with pomme frite

Longe de veau farcie aux champignons shitaki et aux figes fraîches

Mousseline de pomme de terre et figes grillées

Veal loin stuffed with shitaki mushrooms and figes

Served with potato mousseline and grilled figes

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 Port wine*

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

Pavlova au fruit de la passion, coulis de framboise fraîche

Pavlova of passion fruit mousseline with a coulis of fresh raspberries

Or

Vacherin à la glace Framboise et liqueur Massenez

French meringue with raspberry ice cream, raspberry liquor and whipped cream