



New Year's Eve Menu 2019

AMUSE BOUCHE

Salmon Gravlax, Blinis, Caviar, Crème Fraiche

APPETIZER

- **Sea Scallop Purged**, Saffron Sauce.
- **Lobster Salad**, Apple, Tomato, Avocado, Truffle Peeling, Sherry Vinaigrette - GF
 - **Stuffed Quail**, W/ Wild Rice, Marsala Sauce, Sautéed Foie Gras - GF
 - **King Crab Salad**, Avocado, Mango, Truffle Vinaigrette GF, DF

MAIN COURSE

- **Elk Tenderloin**, Celery Root Puree, Roasted Chestnut, Poached Pear, Sauce Poivrade – GF
 - **Veal Chop**, Vegetable Risotto, Morel Sauce - GF
- **Beef Tenderloin**, Potato Rösti, Wild Mushrooms, Madeira Truffle Sauce - DF
 - **Sautéed Chilean Sea Bass**, Verjus Sauce, Asparagus Risotto - GF

DESSERT

- **Chocolate Raspberry Mousse Baked Alaska** W/ Espresso Crème Anglaise.
 - **Glazed Coconut Custard** W/ Warm Macaroon and Caramel Sauce.
 - **Classic Opera Cake**, W/ Hazelnut Crème Anglaise.

PRIX FIXE \$117

HAPPY NEW YEAR 2019!
