

**New Year’s Eve Dinner**

**Sample Only – Final Draft Available Mid December**

Welcome Amuse Bouche ~ Hamachi Crudo

**Your Choice of:**

Peppered Cabernet Crab Bisque

or

Cassolette d ’escargot a la Crème

or

Organic Heirloom Tomato Salad, pesto, olives, roasted pine nuts, balsamic

or

Crispy Kurobuta Pork Belly, sweet and spicy sauce, white truffle oil

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Jidori Farm, Airline Breast of Chicken, Roasted Garlic Beurre Blanc

or

Australian Barramundi a la Plancha, grenobloise

or

Grilled Elk Medallions, juniper blueberry balsamic reduction

or

Grilled Vegetable Wellington, tomato pesto coulis

or

Angus Beef Short Ribs Pave, French Perigord winter truffle jus

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Tahitian Vanilla Bean Crème Brûlée

or

Apple Croissant Bread Pudding with Calvados Crème

Or

Dark Chocolate Mousse

*~ All deserts served with a complimentary glass of Jacquart Brut Mosaique Champagne*



$95 per person / tax and gratuity not included. Corkage fee $25

Owner / Executive Chef Frederic Pierrel and Staff

Wish You and Yours

***Bon Appétit*** & ***A Very Happy New Year!***

Please join us at the bar later for fun!!