

New Year's Eve Dinner, 2024

Welcome Amuse Bouche Hamachi Crudo



Peppered Cabernet Crab Bisque or

or

Cassoulette d'Escargot à la Crème

or

Organic Heirloom Tomato Salad with Pesto, Olives, Roasted Pine Nuts, and Balsamic

or

Prime Beef Steak Tartare Façon Frederic



Jidori Farm Airline Breast of Chicken with Roasted Garlic Beurre Blanc

or

Australian Barramundi à la Plancha, Grenobloise

or

Grilled Elk Medallions with Juniper Blueberry Balsamic Reduction

or

Grilled Vegetable Wellington with Tomato Pesto Coulis

or

Australian Young Rack of Lamb, Jus au Herbes



Tahitian Vanilla Bean Crème Brûlée

or

Apple Croissant Bread Pudding with Calvados Crème

or

French Dark Chocolate Mousse

~ Dessert served with a complimentary glass of Jacquart Brut Mosaïque Champagne

Note ~ Sometimes menu items may change due to holiday available fresh ingredients

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

Happy
NEW YEAR
2025

Owner / Chef Frederic Pierrel & Staff

Wish You and Yours Bon Appétit

& *A Very Happy New Year!*

Please join us at the bar later for fun!!