

2021 New Years eve menu

AMUSE

Pommes soufflé with crème fraîche & Atlantic caviar

COMMENCER

Soupe à l'Oignon - Classic french onion soup, melted Gruyère cheese, tawny port 14\$

Salade Caesar, Winter Caesar salad with Guanciale, black garlic dressing and shaved winter truffle 18\$

Fois Gras- Pan seared Foie Gras with sour cherry compote & brioche donut 24\$

Bisque D'Homard- Lobster Bisque Sautéed scallop and prawns 23\$

Brie Faux Fondue, Cranberry balsamic warm brie 16\$

ENTRÉES

Tournado Rossini, bacon wrapped Filet Mignon, with Foie-llandaise sauce and shaved truffles with potato duchesse 49\$

Fruits de Mer - butter poached 6 oz lobster tail and prawns on creamy parmesan white polenta 55\$

Saumon - Atlantic Salmon Wellington, with champagne Sabayon, pommes puree 49\$

Poulet -cordon blue chicken, stuffed with brie, swiss, ham, prosciutto with a maple cranberry sauce with mashed potatoes 45\$.

Champignon - wild mushroom risotto, fresh truffles, truffle cream & Gaufrettes potatoes 46\$

L'Agneau - Lamb duo, herb marinated half rack & Mediterranean braised lamb shank with potato duchesse 55\$

ADDITIONALLY

Homard et Beurre- 6 oz broiled Canadian lobster tail 27\$

Champignon Sauvage- Garlic sautéed wild mushrooms medley 10\$

Asperges Hollandaise- Jumbo Asparagus with classic hollandaise 16\$

Pain à l'ail au Fromage- Garlic cheese bread 10\$

ENTREMETS SUCRÉ

Gâteaux Chocolat, Flourless chocolate cake, with virgin olive oil, toasted pistachios, fleur de sel 11\$

Crème Brulée à la Vanille, Biscuit Madeleine 12\$

Bombe Alaska, Chocolate, raspberry Baked Alaska Cognac Flambé 19\$

15 % gratuity will be added for groups of 10 or more. Prices are subject to taxes. Advise your waiter of any food allergies