



Happy New Year!!



LOBSTER BISQUE EN CROUTE

FOIE GRAS TERRINE

Fig preserve, toasted brioche,
glass coteaux du layon

COQUILLES ST. JACQUES

Sea Scallops and mushrooms
in a light cream sauce
with a cheese and garlic parsley crust

SALMON GRAVALAX

Marinated Salmon finished in cognac
served with assorted wild greens

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### BOSTON LETTUCE

Pecans, blue cheese crumbles,  
mustard seed vinaigrette

### SALAD TOMATOES ET CHEVRE

Three different tomatoes with herb goat cheese  
and balsamic vinaigrette

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BEEF AND LOBSTER

Tournedo of beef, port wine truffle sauce
served with lobster thermidor,
au gratin potatoes and haricot verts

RACK OF LAMB PERSILLE

Roasted rack of lamb with garlic and herbs, served
with rosemary au gratin potatoes
and a watercress salad

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### CREPE SUZETTE

Crepes served with a hot sauce of carmelized sugar,  
Orange juice and Grand Marnier

### SOUFFLES

Grand Marnier, Chocolate, or Raspberry

### CHOCOLATE MOUSSE

Classic Chocolate Mousse

75. per person

## PUMPKIN BISQUE

Topped with smoked bacon,  
curry cream, finished with maple syrup

### SHRIMP ANDRE

Tomato confit, champagne beurre blanc,  
capers

### ONION TART

Caramelized onions, bacon bits,  
herb goat boursin cheeses

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BOSTON LETTUCE

Pecans, blue cheese crumbles,
mustard seed vinaigrette

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### DUCK A L'ORANGE

Lavender honey glaze, braised red cabbage,  
sweet potato parsnip pie

### FILET MIGNON

Tenderloin topped with wild mushrooms,  
Bordelaise sauce, au gratin potatoes,  
haricot verts, and carrots

### FILET OF GROUPER

Topped with Coquille St. Jacques served with  
shrimp, scallops, creamer potatoes  
and truffle beurre blanc

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CRÈME BRULÉE

raspberries

CREPE SUZETTE

Crepes served with a hot sauce of
carmelized sugar,
orange juice and Grand Marnier

APPLE TART

Served warm with caramel ice cream

61. per person