



# 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 GRAVLAX

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 Grand Marnier sauce

### 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 Grand Marnier sauce

## APPLE TART

Served warm with caramel ice cream

61. per person