

NEW YEAR'S EVE GALA DINNER

Menu de la Saint-Sylvestre

AMUSE BOUCHE TRIO

SMOKED SALMON ROULADE *Salmon Roe, Dill*
LOBSTER VOL-AU-VENT *Homardine, Tarragon*
IBERICO *Croquettas*

FIRST COURSE

BEET CURED HAMACHI
Crème Fraiche, Chive Oil, Oscetra Caviar

APPETIZER

TALLEGIO AGNOLOTTI
Leek, Chestnut, Périgord Truffle

ENTRÉE

Choice of:

STRIPED BASS

Shellfish Sabayon, Mussels, Manilla Clams, Marble Potato, Crispy Shallot

FILET MIGNON ROSSINI

Seared Foie Gras, Confit Onion, Sweet Potato Mille-Feuille, Beef Jus

CELEBRATION DESSERT

Choice of:

SEASONAL FRUIT CHAMPAGNE COUPE

*Biscuit Sponge, Champagne Mousse
White Chocolate Chantilly*

FLOURLESS CHOCOLATE TORTE

Blood Orange Sorbet, Dark Chocolate Powder

MIGNARDISES

Classic Daniel Madelienes & Chocolate BomBom