

# *L'Avendou New Year's Eve Menu*

Gâteau de Crabe en Amuse Bouche

Crab Cake Amuse Bouche

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Velouté de Champignons Sauvages au Porto

Cream of Wild Mushroom Soup with Port Wine

*Ou*

Bisque de Homard

Lobster Bisque

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Pâté Chaud de Chevreuil Sauce Cassis

Warm Venison Pâté in Puff Pastry with Black Currant Sauce

*Ou*

Croquant de Chèvre Chaud et Jeunes Pousses

Crispy Warm Goat Cheese, Parma Ham and Pine Nuts on a Bed of Baby Greens

*Ou*

Saumon Fumé Maison

House Smoked Salmon with Garniture

*Ou*

Huitres Rockefeller

Traditional Oysters Rockefeller with Spinach and Pernod Cream Sauce

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Papillote de Coquilles Saint-Jacques et Gambas

Julienne de Légumes et Sauce Nantua

Sea Scallops and Shrimps in a Thin Crêpe with Crayfish Sauce

*Ou*

Loup de Mer Grillé Sauce au Champagne & Caviar

Grilled Sea Bass with a Champagne and Caviar Sauce

*Ou*

Confit de Canard aux Champignons Sauvages

Duck Confit with Wild Mushroom and Pommes Saladaise

*Ou*

Filet de Bœuf Wellington au Foie Gras

Beef Tenderloin in a Pastry Crust with Foie Gras and a Truffle Sauce

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Terrine au Chocolat

Chocolate Fondant with Sauce Anglaise

*Ou*

Soufflé au Grand Marnier

Grand Marnier Soufflé with Grand Marnier Sauce

*Ou*

Tarte Fine Chaude au Calvados

French Apple Tart with Calvados and Vanilla Ice Cream

*Ou*

Fraises Romanoff

Fresh Strawberries with Romanoff Sauce and Vanilla Ice Cream

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## *Bonne A nnée!!*

*3 Courses Price per Guest \$ 64.95 (Appetizer or Soup,  
Main Course and Dessert)*

*5 Courses Price per Guest \$ 79.95 (Crab Cake, Glass of Champagne  
Soup, Appetizer, Main Course and Dessert)*

