



# New Year Eve's 2022 !

## Le Menu

**Velouté de Champignons Sauvage au Porto**  
Cream of Wild Mushroom Soup with Port Wine  
or

**Bébé Romaine Salade au Parmesan**  
Romaine Ceasar Salad with Parmesan Crisps & Fried Basil  
or

**Tomate Mozzarella**  
Tomatoes and Mozzarella Salad with Pesto & Balzamic Glaze  
or

**La Coquille aux Poireaux en Croûte**  
Shrimps & Sea Scallops with a Wine & Leeks Cream Sauce in Pastry

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**Saumon Grillé aux Canneberges & Beurre Blanc**  
Grilled Salmon with a Chardonnay Cream Sauce & Cranberries Beurre Blanc  
Mashed Potatoes and French Green Beans  
or

**Fletan au Champagne & caviar**  
Pan Seared Halibut with a Champagne Sauce and Caviar  
Mashed Potatoes and Brocolini  
or

**Carré D'Agneau au Romarin**  
Roasted Rack of Lamb with Rosemary Demi Glace Reduction  
Gratin Dauphinois & Ratatouille  
or

**Filet de Boeuf Wellington au Foie Gras**  
Beef Tenderloin in a Pastry Crust with Mushroom Duxelle, Foie Gras and  
Truffle Sauce served with Gratin Dauphinois & French Green Beans

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**Tarte aux Framboises**  
Raspberry Tart with Crème Diplomate  
or

**Gâteau au Fromage et Mangue**  
Mango Cheesecake with Mango Coulis  
or

**Gâteau au Praline**  
Genoise Praline Cake with Sauce Anglaise  
or

**Gâteau au Chocolat du Lavendou**  
Belgium Chocolate Mousse Cake with Sauce Anglaise & Soft Nougatine

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**Saturday, December 31, 2022**

**\$99.00per person plus Tax & Gratuities**