



New Year Eve's 2023 !

Le Menu

Velouté de Champignons Sauvage au Porto

Cream of Wild Mushroom Soup with Port Wine

or

La Salade Frisée aux Lardons, Roquefort & Pecans

Frisée Salad with Pancetta, Roquefort & Roasted Pecans

or

Tomate Mozzarella

Tomatoes and Mozzarella Salad with Pesto & Balsamic Glaze

or

La Coquille aux Poireaux en Croûte

Shrimps & Scallops with a Wine & Leeks Cream Sauce in Pastry

Filet de Loup de Mer Grillé Beurre Blanc au Saffron

Grilled Branzino with a Saffron Chardonnay Cream sauce

Boiled Potatoes & French Green Beans

or

Flétan au Champagne & caviar

Pan Seared Halibut with a Champagne Sauce and Caviar

Mashed Potatoes, Broccoli & Baby Carrots

or

Carré D'Agneau au Romarin

Roasted Rack of Lamb with Rosemary and Demi Glace Reduction

Gratin Dauphinois & French Green Beans

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

Tiramisu aux Framboises

Raspberry Tiramisu

or

Gâteau au Fromage et Mangue

Mango Cheesecake with Mango Coulis

or

Tarte au Citron

Lemon Tart

or

Gâteau au Chocolat du Lavendou

Belgium Chocolate Mousse Cake with Sauce Anglaise & Soft Nougatine

Sunday, December 31, 2023

\$110.00 per person plus Tax & Gratuities