

BRASSERIE

Artisanal

WINEBAR

New Year's Eve Gala Dinner

\$95.00 per person

CAVIAR AMUSE BOUCHE

Hors D'Oeuvres

PHEASANT - CHESTNUT VELOUTE

Pheasant-Truffle Boudin Blanc

or

TORCHON OF FOIE GRAS

Apple Confit, Salad & Cider

or

AHI TUNA TARTARE

Yuzu Citrus, Soy, Caviar

or

BEET SALAD

Endive, Walnuts & Goat cheese

Plats Principaux

WILD SCOTTISH PHEASANT

Parsnip Pan Perdu, Huckleberry Jam, Foie Gras

or

PAINTED HILLS FARM'S RIB EYE

Truffled Pommés Frites, Three Sauces

or

DIVER SEA SCALLOPS

Cauliflower Silk, Lettuce, Caviar Sauce

or

BUTTER POACHED CASCO BAY COD

Pommé Mousseline, Wild Mushroom Vinaigrette

or

VEGETARIAN

Walla Walla Onion, Mushroom Risotto, Fricassee Vegetable

Fromage

THE ARTISANAL CHEESE PLATE

Cave Matured, Fruits & Condiments

Dessert

Choose from

LIQUID CHOCOLATE TART

Gold Leaf, Confiture de lait Sorbet

CHAMPAGNE SABAYON

Candied Red Currents

BEIGNETS

Freshly made with spiced sugar

CREME BRULEE

'Le Cirque'

HOUSEMADE ICE CREAMS

& SORBETS