



2016-2017 New Year's Eve Grand Seating Menu

FIRST

BULGARIAN OSETRA CAVIAR, ABALONE CUSTARD, PHYTO SAUCE

SECOND

BLACK TRUFFLE & SCALLOP POT AU FEU

THIRD

FOIE GRAS TORCHON, BRIOCHE TOAST POINTS, HUCKLEBERRY

INTERMEZZO

CHAMPAGNE-GRAPEFRUIT SORBET, STARFLOWERS

FOURTH

SURF & TURF

VEAL, KING CRAB, EXOTIC MUSHROOMS

CREAMER POTATOES, HARICOTS VERTS, MADEIRA SAUCE, BÉARNAISE

FIFTH

VALRHONA CHOCOLATE CARAMEL & PECAN TART

EGGNOG MIGNARDISE

GRAND SEATING MENU \$235

TAX AND GRATUITY NOT INCLUDED