



REVEILLION DINNER

FIRST:

HUITRES FRITE

FRIED GULF OYSTERS, TRIPLE CRAM BRIE,
PADDLEFISH CAVIAR

-OR-

ESCARGOT EN CROUTE

GARLIC BUTTER, PUFF PASTRY

SECOND:

BOEUF ROTI

8OZ FLAT IRON STEAK, BRUSSEL SPROUTS,
RED CABBAGE, SAUCE CARBONADE

-OR-

FLOUNDER ALMANDINE

BROWN BUTTER, POMME LYONNAISE,
HARICOT VERT

THIRD

CRÈME BRULEE

FRENCH VANILLA CUSTARD, SEASONAL BERRIES

\$65 PER PERSON | ADD WINE PAIRING +\$25