



NEW YEARS EVE

CHEF'S MENU

Offered December 29-31st—100 PER PERSON

OYSTERS ROCKEFELLER

winter spinach, pancetta, pernod

STUFFED CALIFORNIA ARTICHOKE HEARTS

*alouette cheese, hazelnuts,
dijon mustard jus*

TORTELLINI EN BRODO

*duck confit hoppin john,
roasted duck bone broth,*

PAN ROASTED HALIBUT FILET

*parsnip puree, cabbage fondue,
champagne cream*

BEEF WELLINGTON

with Royal Trumpet Mushrooms

*chicken truffle mousse, red wine jus,
roasted root vegetables*

BANANAS FOSTER

*vanilla ice cream, rum caramel
(made table side)*