

bar menu New Year’s Eve Menu 2017

**APPETIZERS**

**6 Beau Soleil Oysters (PEI) 16**

**Raviole (with black truffle)**

**Escargot 14**

**Garlic butter, vegetable brunoise cook in red wine**

**Lobster Bisque 15**

garnished with croutons and lobster raviolie

**Amélie Salad 18**

romaine, radicchio, asparagus, haricots verts, endives, fennel, avocado, pecorino, truffle oil vinaigrette

**Lobster Salad 22**

organic mixed green, heart of palm, clementine, tarragon, lemon vinaigrette

**Beef Tartare 19**

caper, cornichon, quail egg, harissa sauce

**Foie Gras Poêlé  23**

red wine poached pear, filone toast, herbs salad, apple ginger chutney

**MAIN COURSES**

**Gnocchi 25**

asparagus, mushroom duxelle, chanterelle mushroom, parmesan

**Scallops 32**

Le puy lentil, celery root purée, chanterelle mushroom, lemon sauce

**Loup de Mer 36**

acorn squash, cabbage, pickled radish, saffron consommé

**L’agneau 36**

 sunchoke purée, baby turnips, baby carrot, Brussel sprouts, rosemary jus

**Grilled Filet Mignon 38**
potato gratin, salad, Bordelaise sauce
**add seared Foie Gras au torchon +10**

(cheese and meat and sides)