

New Year’s Eve Menu 2017 $80

**Amuse bouche**

creamy spinach on puff pastry

**APPETIZERS**

**6 Beau Soleil Oysters (PEI)**

**Lobster Bisque**

garnished with croutons and lobster raviolie

**Amélie Salad**

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

**Lobster Salad**

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

**Beef Tartare**

caper, cornichon, quail egg, harissa sauce

**Foie Gras Poêlé**

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

**MAIN COURSES**

**Gnocchi**

asparagus, mushroom duxelle, chanterelle mushroom, parmesan

**Scallops**

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

**Loup de Mer**

acorn squash, cabbage, pickled radish, saffron consommé

**L’agneau**

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

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