

New Years Eve 2016

Amuse Bouche

FIRST COURSE

BUTTER POACHED LOBSTER SALAD (SALADE DE HOMARD)

belgian endive & frisee, grapefruit supremes, roasted baby beets, fine herbs, citrus-saffron vinaigrette

— PAIRED W/ VICARIS TRIPEL-GUEUZE —

SECOND COURSE

VELOUTE OF WILD MUSHROOMS (SOUPE AUX CHAMPIGNONS)

black truffle sabayon, petite brioche croutons, chervil

— PAIRED W/ HOUBLON CHOUFFE —

ENTRÉE

FILET DE BOEUF (FILET OF BEEF)

haircot verts, potatoes dauphinoise, bernaise add seared foie gras -\$14

— PAIRED W/ A VERY RARE IPA —

-or-

POISSON EN PAPILOTE (RED SNAPPER COOKED IN PAPER)

lentils du puy, olives, tomato confit, haricot verts, lobster, sauce americain

— PAIRED W/ SAISON DUPONT —

DESSERT

CHOCOLATE POT DE CREME

chantilly cream & shortbread cookies

— PAIRED W/ ST. LOUIS KRIEK FOND TRADITION —

CHEESES

SELECTION OF FRENCH CHEESES

traditional accoutrements

— PAIRED W/ ETIENNE DUPONT CIDRE BOUCHE BRUT DE NORMANDIE —

== \$100 INCLUDES FOOD & BEER, PLUS TAX & GRATUITY ==