

2019
New Year's Eve

Tartare de tomates

*Diced Heirloom Tomatoes with Capers, Shallots, Olive Oil, and Parmesan Croutons.
Tomato Liqueur Cocktail*

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Coquille St-Jacques sur Navet et L'épinards (gratinée)

*Scallops on White Acorn Squash with Spinach, topped with Gruyère Cheese Champagne Beurre Blanc
Wine: x Vouvray, La Craie, Loire Valley, '16*

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Salade de Poisson

Frisée Lettuce, Ceviche-Style white Fish, Zucchini, Fried Leeks with a Lime Vinaigrette

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Selle de Sanglier aux Trois Poivres

Wild Boar Loin with Three Peppercorn Sauce

Wine: Châteauneuf-du-Pape, "Domaine du Vieux Lazaret," Rhone, '13

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Mousse Chaude au Fromage Bleu

Warm Blue Cheese Mousse, Fig Balsamic Glaze

Wine: Château Loupiac- Gaudiet 2015

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Mangue sur Crème Brûlée / Petit Fours

Frozen Mango Crème Brûlée / Small Confectionary Plate

Champagne Toast