

HAPPY NEW YEAR!

\$100 per person | One Seating 7:30PM | Reservation Only

PLATEAU DE FROMAGE

Chef Nick's Specialty Cheese and Charcuterie Board

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VELOUTE DE POMME DE TERRE ET POIREAU

Potato and Leek Soup, Poached Quail Egg Drop

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SALADE AUX PRUNE

Arugula, Plum, Dried Cherries, Candied Pecans, Feta, Fig Vinaigrette

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HUÎTRES ROCKEFELLER

Apalachicola Oysters, Collard Greens, Pancetta, Gruyere,
Served with Crostini Points

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CREVETTES FARCIES AU CRABE

Poached Red Shrimp, Bechamel Crab Stuffing, Safron Butter

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MEGRET DE CANARD

Seared Duck Breast, Polenta Cake, Cranberry Port Sauce, Black Truffle

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SORBET DE POIRE AU VIN ROUGE

Red Wine and Pear Sorbet

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FILET MIGNON À LA TRUFFE

Filet Mignon topped with Black Truffle

Served with Potato Dauphinoise, Marrow Butter, Broccolini

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CRÈME BRULÉE AU CHOCOLAT

Chocolate Crème Brulée, Raspberries, Whipped Cream, Mint