



Menu

\$89.95

New Year's Eve Dinner

2nd service

(December 31st, 2018-from 8:00pm till ...)



Hors d'Oeuvre

Fresh Oysters with Mignonette Sauce

or

Frog's Legs Emerald *Cromesquis* with Garlic and Parsley Butter,
Vegetable *Brunoise*

&

Foie Gras Terrine with Warm Brioche and Ice Wine Jelly

or

Creamy Saffron Mussels *Velouté* by *Paul Bocuse*

Granité

Citrus and Campari

Main Course

Tournedos Rossini

Beef Medallion with *Périgueux* Sauce, pan-fried

Foie Gras with Truffe Slices

or

Loup en Croûte

Seabass Turnover with Seafood *Mousseline*,
served with Vermouth Sauce

Cheese Taster

Selection of French Cheeses with Organic Baguette Crips

Dessert

Délice du Nouvel An
New Year's Delight