



New Year's Eve 2013 Menu

7 :00pm to 8:45pm seating

Entrée

Les Escargots et Homard Vol au Vent

Escargots, Lobster, Tomato Sauce, White Wine, Parsley, Garlic, Salt, Pepper, Puff Pastry

Le Tartare de Langouste

Maine Lobster, Scallop, Orange Juice, Lime Juice, Cayenne Pepper, Chives

Pâté Campagne

Country Style Pork Pâté

Les Salades

La Salade Maison

House Salad with Balsamic Dressing

La Salade des Carottes

Shredded Carrots, Orange, Red Onion, Lemon Juice, Red Wine Vinegar, Olive oil, Salt, Pepper, Chives

Plat de Résistance

Filet de Boeuf Ottomanelli et ses Bebe Legumes

*Ottomanelli Filet Mignon with Baby Summer Squash, Baby Zucchini, Fennel, Baby Carrots
add half grilled Maine lobster \$25*

Loup de Mer

Baked Branzini, Fennel Salad, White Wine Jus, Sliced Tomatoes, Sliced Lemon

Pate Fraiche Tagliatelli au Champignons Sauvage

*House Made Tagliatelli Pasta with Wild Mushrooms
add shaved black truffle \$30*

Dessert

La Crème Brulee

La Tarte aux Pommes

La Mousse au Chocolat