

*La Vilette*



*Brasserie & Café*

**New Year's Eve 2013 Menu**

9:00pm to 11:45pm seating

**Entrée**

***Mozzarella di Bufala et Tomate***

*Fresh Buffalo Mozzarella and Tomato*

***Le Poireaux Vinaigrette Janick***

*Poached Leeks with Mustard Janick Vinaigrette*

***Coquilles Saint Jacques Peruvienne***

*Broiled Peruvian Scallops in Half Shell and Persillade*

***Le Tartare de Langouste***

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

***Foie Gras Terrine***

*House Made Foie Gras Terrine, Prunes Marmalade*

**Les Salades**

***Les Poivrons à l'Huile***

*Roasted Marinated Bell Peppers, Garlic, Thyme, Rosemary, Salt, Pepper, Olive Oil*

***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, Patty Pan Squash, Baby Zucchini, Fennel, Baby Carrots  
add half grilled Maine lobster or foie gras \$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, ou La Mousse au Chocolat*

125

185 w/ bottle of champagne

*Presented by Chef Christophe Bonnegrâce*