

New Year's Eve

Three Course Prix Fixe Dinner Services; Two Limited Seatings, Pre-paid, Reservations Only

First Seating

Enjoy a cocktail gathering from 5pm to 5:30pm in Louie's Bar, with dinner event seating from 5:30pm to 6pm, and serving First Seating Tables until to 7:30 pm. Price is \$79 per person plus tax and gratuity, and includes champagne cocktails during the cocktail gathering, a glass of our featured wines with your entrée, and macarons to take home for a midnight nibble.

Second Seating

Beginning at 7:30pm with an extended cocktail gathering in Louie's Bar, with dinner event seating from 8:30pm to 9pm. Price is \$110 per person plus tax and gratuity, and includes champagne cocktails during the cocktail gathering, two glasses of wine with your entrée, selected from our featured wines, a champagne toast and macarons at midnight, and fresh brioche and strawberries to take home for your New Year's Day breakfast.

FIRST COURSE

choose one

Shrimp Persil sautéed, olive oil, white French vermouth, butter, parsley, croustade

Pork Belly house braised, roasted and glazed with red wine demiglace, almond crumble

Escargots Bourguignon vineyard snails, butter, shallot, parsley, garlic, Pernod, demi, pickled fennel salad

Pate Maison marinated pork and cognac-soaked fig, with grainy mustard, fig-onion jam, cornichon

Green Salad sweet and bitter lettuces, fennel, marinated sundried tomato, pickled onion, radish, shallot-mustard vinaigrette

Lobster Bisque richly flavored, with smoked paprika, butter, lobster broth, cream and brandy & crema

SECOND COURSE

choose one

Boeuf Bourguignon wine braised beef short rib in veal jus with mushroom, carrot and parsleyed potatoes

Fillet Meunière market's best fish sautéed in butter with capers, lemon, parsley & white wine

Steak Bercy* sautéed & glazed with demi, on croustade, with sautéed potato, asparagus & Bercy butter

Coquilles St Jacques* roast sea scallops gratinee on whipped potatoes with gruyere cream, haricots verts

Coq au Vin Blanc wine braised chicken, mushrooms, pearl onions, carrots and truffle-porcini glaze, rice

Duck Breast sous vide'd mid-rare & pan seared, demiglace, rice pilaf, asparagus, rouille and hazelnut

Ribbon Pasta shrimp or roast chicken, rich chicken broth, peas, cream, gruyere, vermouth and thyme

THIRD COURSE

choose one

Crème Brulee

Poached Pear

Bread Pudding

Bitter sweet Chocolate Terrine