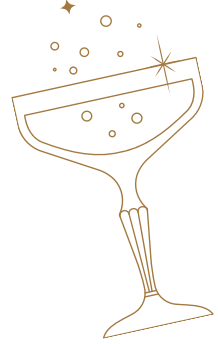


# NEW YEAR'S EVE AT: *The French*



## 1ST COURSE *CHOICE OF:*

### Foie Gras Terrine

Dried Apricot, Fig Chutney, Brioche Toast

### Mushroom Veloute

Truffle, Julienne Poached Egg, Crispy Bacon, Truffle Oil

### Roasted Beet Salad

Rhubarb, Roasted Cherry Tomato, English Pea, Asparagus, Raspberry, Caramelized Onion, Emmenthal Cheese, Toasted Baguette, Rich Radish, Shallot & Soft Herbs

### Baked Onion Soup

Beef Broth

### Lobster Salad

Carrot, Zucchini, Tarragon, Garlic Aioli, Lemon

### Seared Foie Gras

Chesnut Mousseline, Port Wine Reduction, Caramelized Fresh Fig

## A SERVICE OF CAVIAR *(supplemental)*

French Crystal Baerii (30 grams) \$150.00 / (100 grams) \$300.00

Blini, Egg Yolk, Egg White, Red Onion, Cornichons



## 2ND COURSE

*CHOICE OF:*

### Long Island Duck Breast "a la Orange"

Sweet Potato Mousseline, Buttered Kale, Cranberries & Rosemary

### Le Grand Mer Bouillabaisse

Scallop, Grouper, Snapper, Prawn, Cold Water Lobster, Mussels

### Veal Tenderloin

Sweet Potato Millefeuille, Stuffed Shallot with Mushroom Duxelle, Thyme Jus

### Lamb Shank a la Marocaine

Chickpea Mousseline, Cous Cous, Baby Carrot, Preserved Lemon

### Dover Sole

Caramelized Butternut, Artichoke, Balsamic Reduction

### Roasted Ora King Salmon

Baby Carrot, Leek Fondue, Garlic Hotel Butter, Beurre Blanc

## 3RD COURSE

*CHOICE OF:*

### The Chocolate Hemisphere

Praline Crunch, Passionfruit Curd, Chocolate Mousse

### Key Lime Tart

Shortbread Tart, Hibiscus Gelee, Torched Meringue

# FROM THE BUTCHER'S BLOCK

\$125 per person exclusive of tax & gratuity

(choice of 1st and 3rd course plus choice from below)

New York Strip, #4 Wagyu AU (12oz)  
Filet Mignon, Queensland AU (8oz)  
Ribeye, USDA Black Angus (14oz) **+40**

A5 Japanese Wagyu | Kagawa Prefecture (8oz) **+150**  
NY Strip MS #7-8, Queensland AU **+75**  
Porterhouse, Omaha Nebraska (32oz) **+100**

### SAUCES

*(CHOICE OF)*

Sauce Au Poivre  
Bearnaise  
Bordelaise

### SIDES

*(CHOICE OF)*

Baby Green Beans  
Grilled Asparagus  
Potato Mousseline

\$85 per person exclusive of tax & gratuity

Kindly note that our pre-fixe menu cannot be divided between guests. A 20% gratuity will be applied to all checks. We appreciate your understanding and patronage.

\*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.

\*There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.