

Lumiere New Year's Eve Menu 2016

AMUSE-BOUCHE (Course 1)

Fresh Baked "Everything" Gougeres
Roasted Cauliflower Bisque
aux Candied Hazelnuts, Brown Butter Foam

A COMMENCER (Course 2)

Moroccan Dates stuffed with Goat Chevre
Hazelnuts, Beetroot, Bitter Greens,
Citrus Vinaigrette

Maine Lobster Salade
Fresh Hearts of Palm, Haricot Verts, French
Horns, Walnut Oil Vinaigrette

Salt-Roasted Pear and Roquefort Salade
Toasted Walnut Relish, Edible Soil, Port Wine
Vinaigrette, Watercress

*Dry-Aged Beef Tartar
One-Eyed Susan, Truffle Aioli,
King Trumpets

Pan Seared Scallops
Arugula, Celery Greens, Grapes,
Duck Bacon Vinaigrette

Mi-Cuit of Wild Sea Trout
Horseradish, Fingerling Potatoes, Caviar,
Périgord Black Truffles

PLAT PRINCIPAUX (Course 3)

Line-Caught Wild Sea Bass
Aquitaine Caviar, Mallemort Asparagus,
Smoke, Champagne Emulsion

Hudson Valley Duck l'Orange
Baby Turnips, Pearl Onions, Fennel,
Duck Leg "Bon-Bons"

Best End of Virginia Lamb
Winter Carrots, Sunchoke Puree, Chestnuts,
French Horns, Truffle-Lamb Jus

Hawaiian Bluefin Tuna
Albergine, Shiitake Salsa, Soba Noodles,
Baby Bok Choy, Citrus Ponzu

Wild Boar Tenderloin
Pork Belly Croquettes, Apples, Cracked Mustard,
Pork Crumbles

Grass-Fed Beef "Duo"
Dry-Aged NY Strip and Braised Short Ribs,
Potato Mille-Feuille, Baby Spinach

FROMAGE (Course 4)

Sweet Grass Camembert Cheese
Brandy Cherries, Watercress, Almond Tuille

LA FIN (Course 5)

Warm Heirloom Apple Tart
Cinnamon Oat Crumble, Green Apple Sorbet

Banana Foster's "Baba au Rhum" Cake
Hazelnut Ice Cream, Aged Dark Rum,
Vanilla Syrup

Salted Caramel Crème Brulee
Chocolate Soil, White Chocolate Ice Cream

Valhrona Chocolate Donuts
French Vanilla Ice Cream, Raspberries
Milk Chocolate Ganache