

ROARING TWENTIES



NEW YEAR'S EVE 2017

SPECIAL PRICE FIXED MENU featuring classics from the era of prohibition & indulgence

AMUSE

Stuffed Mushroom
With spinach and artichoke

APPETIZERS

Oysters Rockefeller
Oysters on the half shell with Pernod, butter, herbs, spinach; baked with Parmesan

Cured Salmon
In a cucumber cup with caper-dill cream

Tomato Tart
Puff pastry tart with roasted tomatoes and cashew cheese; streak of herb-infused olive oil

French Onion Soup
Baked with crouton and gruyere cheese

Pastry Pigs
Pork sausage wrapped with pastry; maple mustard

SALADS

Waldorf Salad
With apples, celery, grapes and walnuts; yogurt dressing

Caesar Salad
Romaine tossed in Caesar dressing with garlic croutons; Spanish anchovies

A LITTLE PARTY NEVER HURT
NOBODY...
RING IN THE NEW YEAR
WITH A SPEAKEASY COCKTAIL

MAINS

Rack of Lamb
Herb crusted and roasted, with mint sauce; scalloped potatoes, roasted carrots, braised leeks 85.

Roast Duckling
Brome Lake, half duck, with sage stuffing, sautéed apples in spiced whiskey sauce; mashed potatoes, green beans 83.

Salmon
Faroe Island, seared and oven finished with lemon-tarragon butter; ginger rice pilaf, green beans, roasted onion 78.

Chicken
With mushroom ragout and garlic aioli; mashed potatoes, Brussels sprouts, squash puree 79.

Risotto
Lemon risotto with winter vegetable ragout; lemon-thyme gremolata 68.

DESSERT

Pineapple Upside Down Cake

Whiskey Chocolate Fondue
With angel food cake squares for dipping

Cheesecake
With strawberries, chocolate glaze, almond crust

Iu.Iu Artisan Ice Cream
Neapolitan: chocolate, vanilla, strawberry