



**NEW YEAR'S EVE 2020**  
**4 COURSE PRIX FIXE 85.00**

excludes tax and gratuity  
all menu items also available à la carte

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**ADD HORS D'OEUVRES TO START**

**PAIN ET BEURRE 6**  
assorted artisan breads, French butter, Maldon fleur de sel

**OYSTERS\* 18**  
half dozen raw market selection

**CHEESE FONDUE 14**  
melted brie, blue, and goat cheese, Madeira wine

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**4 COURSE PRIX FIXE**

**FIRST COURSE**  
**HOUSEMADE CHICKEN LIVER MOUSSE 18**  
traditional accompaniments

**SECOND COURSE**  
**BEET SALAD 15**  
roasted beets, organic greens, goat cheese,  
toasted hazelnuts, Champagne vinaigrette

**MAIN COURSE**  
*choice of*  
**FILET MIGNON 59**  
6 oz pan roasted filet mignon, green peppercorn sauce,  
truffle potato gratin, roasted green beans

*or*  
**LOBSTER RISOTTO 51**  
roasted butternut squash,  
wild mushroom and leek risotto

*or*  
**TRUFFLE AND PORTOBELLO MUSHROOM RAVIOLI 39**  
wild mushrooms, braised Swiss chard,  
roasted garlic parmesan cream sauce

**DESSERT**  
**PROFITEROLES MONT BLANC 15**  
cream puffs, chestnut cream,  
crème Chantilly, warm chocolate sauce

