

Lafayette

NEW YEAR'S EVE 2018 MENU RÉVEILLON

\$130 PER PERSON

\$65 WINE PAIRING

CHOICE OF HORS D'OEUVRE

Winter Salad, hazelnuts, black truffle vinaigrette
Dry Aged Beef Tartare "New Orleans," tabasco aioli, quail egg
Foie Gras Terrine, pistachio financier, orange marmalade
Tuna Tartare Niçoise, *haricot vert, french breakfast radish, tonnato sauce*
Warm King Crab, sea urchin, caviar
Ris de Veau, pruneaux d'Agen, braised endive, perigourdine

Domaine Vincent Zusslin Clos Liebenberg 2014
Michel Gonet Brut Blanc de Blancs NV

CHOICE OF PASTA

Cauliflower Risotto, white truffle, pecorino
Oxtail Bourguignon Ravioli, carrots, bacon, black winter truffle

Dominique Lafon Bourgogne Blanc 2015
Simon Bize Savigny Les Beaune 1er Cru Les Bourgeots 2014

CHOICE OF ENTRÉE

Bacon Wrapped Sturgeon, *fines herb spatzle, savoy cabbage, grain mustard*
Scallops à la Plancha, celeriac, honeycrisp apple, black truffle, sauce *laitue*
Pekin Duck, honeynut squash, huckleberry, *foie gras jus*
Dry Aged Strip Steak, mushroom royale, sauce *Bordelaise*
Lamb Chop, *pommes boulangère, paloise sauce*

Château de Brézé Saumur Blanc 2015
Domaine Faury St. Joseph Vieilles Vignes 2016

CHOICE OF DESSERT

Chocolate Celebration, cocoa nib mousse, pear compote, chocolate malt ice cream
Pamplemousse, sesame sponge, vanilla mousse, grapefruit sorbet
Selection of Housemade Ice Creams & Sorbets

Domaine Rolet Vin de Paille 2004
Domaine de Rancy Rivesaltes Ambre 2001