

NEW YEAR Dinner 2018

Menu 3 Courses \$79+ Tax

Complimentary Grapefruit Cocktail & Amuse bouche

APPETIZERS

Royal Lobster Bisque mini croutons & lobster chunks

Norwegian Salmon Duo smoked & baked-mixed served with mousseline

"Foie Gras" en Brioche Duck Liver cooked in brioche

Delice of the St Sylvestre & Artichoke, crab meat, provelone

ENTREES

Baked Chilean Seabass, beurre blanc sauce, smoked salmon

Pan Seared Jumbo Scallops en Croute, apple cider butter sauce.

Tournedos Filet mignon 7oz Medaillon foie gras, Madeira sauce.

Roasted Lamb chops New Zealand, Cabernet wine sauce.

Lobster Tail Sauted 7 oz, Supl \$20

DESSERTS

Omelette Norwegian Genoise Ice Cream meringue Flambee

Marquise au Chocolat double choco mousse cake, cream Anglaise,

St Honore Chantilly Caramel

Delice Rouge a la Rose & Fruits Cascade

(Homemade Appetizers, sauce, sides, desserts)

Happy New Year & bon Appetit!!!!