

BONNE ANNÉE

BIENVENUE 2026!

PRIX FIXE MENU \$115 PER GUEST

Optional Wine Pairing, \$45 Per Guest

PREMIÈRE

CHOOSE ONE

Celeriac and Truffle Remoulade

Toasted Hazelnut & Burgundy Truffle

Consommé Cyrano

Duck Dumplings & Mirepoix

- Served with Charles Ellner | NV | Champagne, France -

ENTRÉE

CHOOSE ONE

Gnocchi Parisienne

Foie Gras Emulsion, Parsley Nage

Sweetbread Vol-au-Vent

Morel Mushrooms & Vin Jaune

King Crab Croquettes

Sauce Béarnaise

- Served with Choice of Cocktail -

Rose 75 | Rose infused Vodka, Lychee Liqueur

Reveillon | Calvados, Pear Brandy, Allspice Dram, Sweet Vermouth, Angostura

PLAT PRINCIPAL

CHOOSE ONE

Risotto Provençal

Semi-dried Tomato, Artichoke, Basil, Olive,
Breadcrumbs

Coquilles Saint-Jacques

Sea Scallops, Parsnip Purée, Wild Mushroom, &
Burgundy Truffle

Dessus de Côte

Roasted Rib Cap, Pommes Purée, Café de Paris Butter

Caille Farcie au Foie Gras

Stuffed Quail, Prunes, Braised Cabbage, Natural Jus

- Served with Choice of Wine -

Penner Ash | Viognier | Willamette Chehalem Hills, Oregon | 2024

Dom. Filliatreau 'La Grande Vignolle' | Cabernet Franc | Loire Valley, France | 2023

BON BONS

CHOOSE ONE

Chocolate Fondant

Molten Chocolate Cake,
Buttermilk Ice Cream

Apple Tarte Tatin

Puff Pastry, Caramel Apples,
French Vanilla Gelato

Assorted Macaroons

- Served with Smith Woodhouse 10 yr Tawny Port | Portugal -

. PETIT .
POMEROY