## 2 8 Bonne Année

## New Year's Eve Dinner

by Executive Chef Gyo Santa December 31, 2017 / 6pm -11pm (includes a glass of bubbly)

First Course

Lobster Bisque crouton, chive, brandied whipped cream

Second Course

House Made Boudin Blanc curry braised leek, sautéed gala apple, cider reduction

Third Course

Scallops à la Plancha potato gnocchi, rainbow carrot, asparagus, beurre blanc sauce

Fourth Course

Grilled Black Angus

Beef Tenderloin

mashed potato, Brussel sprout, oyster

mushroom, truffle red wine sauce

Dessert

Blackberry and Honey Poached Pear with Champagne Mousse

\$95 per person (tax and gratuity not included)