

# *New Year's Eve 2017-18 Dinner*

4 COURSE PRIX FIXE 68.95 NOT INCLUDING NJ SALES TAX AND 20% GRATUITY

## *First*

### **Asparagus, Carrot and Melted Brie Crêpe**

*Topped with an apricot, scallion a honey sauce*

*or*

### **Classic Shrimp Cocktail**

*or*

### **Lentil Soup**

*A traditional soup to bring good luck for the New Year!*

*Lentil and coconut milk soup with vegetables and green lentils (contains chicken stock)*

## *Second*

### **Salade Réveillon**

*Baby arugula, endive, roasted golden beets, radicchio, grape tomatoes and roasted sunflower seeds dressed in a blueberry citrus vinaigrette*

## *Main Course*

### **Grilled Barramundi Fillet**

*Topped with a delicate pomegranate sauce,  
served with a tri color pepper relish and celery root mash*

*or*

### **Pork Osso Buco**

*Pork Osso Buco braised in Port wine, Granny Smith apples, carrots, pearl onions, celery, with artichoke hearts served with garlic mashed potatoes*

*or*

### **Lobster Ravioli**

*Topped with a saffron cream sauce and tomato concassé*

*or*

### **Margret de Canard (Duck Breast)**

*Margret de Canard pan seared, topped with a brandy mushroom (shitake) sauce served with roasted asparagus, sweet potatoes and fennel*

*or*

### **Grilled Filet Mignon (\$5 supplement)**

*Two 4 ounce medallions of filet mignon grilled then topped with a Bordelaise sauce served with braised endive and a mélange of winter vegetables*

## *Dessert*

### **Classic Chocolate Mousse**

*Topped with Chantilly cream*

*or*

### **Almond Apple Tart**

*In a round vanilla tart shell*