

NEW YEAR'S EVE
*prix fixe menu * \$48 per person*

HORS D'OEUVRES

LOBSTER BISQUE
cognac, fines herbes butter
or
TARTE FLAMBÉE
bacon lardons, caramelized onion, gruyere
or
FRISÉE SALAD
golden beet, citrus, roquefort, walnut
or
WILD MUSHROOM VOL AU VENT
puff pastry, bechamel, black truffle

PLATS PRINCIPAUX

BOUILLABAISSE
bay scallop, clams, fluke, saffron & fennel broth, rouille
or
BOEUF BOURGUIGNON
celery root purée, cipollini onion, carrot, red wine jus
or
PARISIENNE GNOCCHI
sunchoke, swiss chard, chestnut puree
or
DUCK CONFIT
french lentils, savoy cabbage, pear mustard

DESSERT

BRIOCHE BREAD PUDDING
dark chocolate, banana, crème anglaise

• LE BARRICOU •

*Chef de Cuisine * Dylan Perkins*

• LE BARRICOU •

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