



BONNE ANNÉE 2011!

Friday, December 31, 2010
\$175 per person

AMUSE

kumamoto oyster, sea water granité, caviar

CHILLED FOIE GRAS TERRINE

brioche toast, pistachio butter, cassis gastrique
or

LOBSTER SALAD

hibiscus gelée, lotus root, frissée, truffle cream

MAITAKI MUSHROOM SOUP

winter truffle, crispy artichoke
or

JUMBO SEA SCALLOP

roasted jewel yam, citrus butter, salsify chip

SPARKLING GRAPEFRUIT INTERMEZZO

MAIN LOBSTER THERMIDOR

asparagus, hollandaise
or

ROASTED DUCK BREAST

beluga lentil cassoulet, braised romaine
roasted quince jus
or

PROVIMI VEAL LOIN

foie gras, jumbo asparagus hollandaise, anna potato
black truffle & aged armagnac sauce

RED & WHITE BELGIAN ENDIVE SALAD

gruyère cheese, mustard dressing

ANDRE'S NEW YEAR'S EVE DESSERT TRIO

three sweet treats