

réveillon du nouvel an sur la côte sud
new year's eve 2025 on the southern coast
31 december 2025

menu (subject to change):

caviar

crème fraîche & panisse (gf)
(\$17 supp)

✱

lagniappe

socca (gf)

✱

salade bistrot

silver leaf farms lettuces, fresh herbs, dijon vinaigrette (gf)

✱

choix de

choice of

jarret d'agneau Dunhill Ranch braisé aux agrumes et au romarin, couscous et fenouil

citrus & rosemary–braised dunhill ranch lamb shank with couscous & fennel

ou

homard et pommes de terre pochés à l'huile d'olive au pamplemousse, mâche,

tapenade

olive oil–poached lobster & potatoes with grapefruit, mâche, tapenade (gf)

ou

garbure de légumes d'hiver, haricots tarbais, truffe

winter vegetables, tarbais beans, truffle (gf)

✱

plat tropézien

peach, cucumber, chèvre (gf)

✱

chocolat

chocolate olive oil cake (gf+)

\$129 per person, exclusive of tax, gratuity & beverages. **purchase tickets on TICKETS page.**

Please read before purchasing your tickets:

This is a pre-paid, non-refundable ticketed event with timed entry. For larger group requests, call nelle at (505) 433-5911.

This meal may contain dairy, gluten, eggs, nuts, mushrooms, fish, and meat.

Special dietary considerations, including the possibility of omission of allergens, should be addressed prior to purchasing tickets by calling nelle at (505) 433-5911 or emailing us at frenchish505@gmail.com.