



BAR
Lizette
NEW YEAR'S EVE
Prix-Fixe Menu

BREAD & BUTTER

Dead King Bakery sourdough & multi-grain
miso honey butter ~ black garlic butter ~ maldon sea salt butter

first

MUSHROOM BISQUE

with truffle oil

or

SHAVED FENNEL & ENDIVE SALAD

with radish and maple vinaigrette (v)

second

PANISSE

fried chickpea fritters with parmesan & rouille (v.o)

or

BURRATA

brûléed fig, balsamic reduction and pepitas served with grilled sourdough

or

GRILLED OYSTERS (3)

with brown butter, lemon & chive

third

CENTER CUT RIB EYE

with green pepper au poivre & potato pave

or

MUSHROOM BOURGUIGNON

over olive oil polenta (v)

or

DOVER SOLE MEUNIÈRE

with beurre blanc, salmon roe,
grapefruit supreme, fennel & arugula

dessert

served with glass of brut

CHOCOLATE POT DE CREME WITH HAZELNUT PRALINE (V)

or
CREME BRÛLÉE