

New Year's Eve Menu

Rosemary Bistro Cafe

Create your own
3-course menu
\$90

Starters

- Lobster Bisque Cappuccino** with parmesan crostini \$18
- Traditional French Onion Soup**\$16
- Homemade Faroe Island Salmon Gravlax Tartare** with smashed avocado, crispy wonton wrapper, asian vinaigrette\$26
- Grilled Octopus** with shishito peppers, tomato, onions, garlic, grapes, basil chili pepper sauce\$22
- Hudson Valley Smoked Foie Gras Terrine** with orange cranberry compote jelly, brioche toast, mache salad, cookie crumbles.....\$27
- Warm Roasted Beet Salad** Burrata cheese flan, watermelon radish, grapes, frisse, tarragon pesto, balsamic coconut rum vinaigrette..... \$24
- NYE Winter Salad** with orange carpaccio, jicama, orange zest, pomegranate, pistachios, and mint honey lemon vinaigrette\$21
- Crispy Brussel Sprouts Tart** with caramelized onions, apples, Bijou goat cheese, frisee, red pepper coulis, and sweet chili sauce.....\$18

Main Course

- Whole Dover Sole Meunière** served with creamy potato and leek puree, grilled baby bok choy and crispy parsley,\$60
- Grilled Wild Caught Black Sea Bass** with celery root puree, braised green cabbage, apples, cranberries and lemon beurre blanc\$46
- Grilled Faroe Salmon Filet** with braised fennel, grilled asparagus, and tomato caper sauce.....\$42
- Pan Seared Hokkaido (Japan) Scallops** with cauliflower risotto style, cauliflower flowers, kabocha squash puree, ginger and lemongrass foam\$48
- Prime Beef Filet Tenderloin**, confit marble potatoes, grilled bulb onions, green beans, and bernaïse sauce.....\$48
- Herb Crusted Denver Venison Loin** served with brussel sprouts, braised endives, sweet potato puree, pomegranate venison sauce\$48
- Fresh Australian Lamb Loin** wrapped in fillo dough served with roasted sunchoke, black trumpet mushrooms, malted spinach, balsamic basil lamb sauce.....\$56
- Braised Red Wine Veal Cheeks** served with multi color baby carrots, julienne snow peas, creamy polenta, and xocopili red wine sauce\$46
- Roasted Delicata Squash (Veg)** stuffed with quinoa and vegetables brunoise. Served with kabocha pumpkin spiced sesame puree.....\$36

Dessert \$14

- Chocolate Tart** with fresh raspberries
- Classic Floating Island** meringue, with creme anglaise, caramel, and almonds
- Carrot Cake** carrot coulis, and whipped cream
- Classic Creme Brûlée** with Madagascar vanilla
- Apple Beignets** with vanilla ice cream

Available TOGO 202-506-5961

