

# À VERT

## BRASSERIE

### NEW YEARS EVE

SIXTY NINE DOLLARS PER GUEST

(NOT INCLUSIVE OF TAX & GRATUITY - INCLUDES CHAMPAGNE TOAST)

### CHEF'S AMUSE

*Caviar, Crème Fraiche, Chives, Blini*

### STARTERS

*Filet of Beef Tartar, Capers, Pickled Onions, Watercress*

*Torchon of Foie Gras, Pumpkin Seeds, Frisee, Luxardo Cherries*

*Escargot, Garlic Parsley Butter, Pernod, Breadcrumbs*

*Soupe a l'oignon, Gruyère Gratiné, Toasted Baguette*

*Baked CT Oysters, Leeks, Sauce Hollandaise*

*Beet Salad, Honey Whipped Goat Cheese, Almonds, Arugula*

### ENTREES

*Beef Wellington, Pommes Puree, Baby Spinach, Veal Jus*

*Roasted Chilean Sea Bass, Shellfish Broth, Piperade, Roasted Fingerlings*

*Roasted Chicken, Perigord Truffle Butter, Pommes Gratin, Haricots Vert, Poultry Jus*

*Seared Sea Scallops, Butternut Squash, Broccolini, Beurre Noisette*

*Beef Short Rib Bourguignon, Lardon, Mushrooms, Roasted Potatoes, Bordelaise*

*Roasted Duck Breast, Lavender, Roasted Baby Carrots, Seeds, Citrus Jus*

*Roasted Rack of Venison, Brussels Sprouts, Sweet Potato Puree, Blackberry Espagnole*

*Supplements: Seared Foie Gras \$15 ; Shaved Winter Truffles \$15*

### DESSERT

*Duo of Chocolate Mousse Bomb*

*Vanilla Bean Crème Brûlée*

*White Chocolate and Raspberry Gateau*