



La Crémillère
RESTAURANT

New Year Menu

\$175.00 per person

AMUSE-BOUCHE

OEUF EN COCOTTE

baeri caviar

FIRST COURSE

ATLANTIC SMOKED SALMON

diced shallots, capers, chives & blinis

or

SEA SCALLOPS CRUDO

Osetra caviar & citrus vinaigrette

or

FOIE GRAS AU TORCHON

apple compote, frisee & toast

SECOND COURSE

CAULIFLOWER "SOUFFLE"

cauliflower fleurettes, fresh black truffle

MAIN COURSE

DOVER SOLE

english pea a la francaise, potato & artichoke confit, champagne sauce

Or

HERBS CRUSTED RACK OF LAMB

tomato provencal, pomme anna, green asparagus, natural-mint jus

Or

ROASTED GUINEA HEN

Salsify persillee, fingerlings & brussels sprout morel sauce

DESSERT COURSE

ASSORTMENT OF MINI DESSERTS

petits fours

*consuming raw or under cooked meat, poultry, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition.