

**COME ENJOY A TASTE OF  
FRANCE  
WITH OUR NEW YEAR'S  
EVE DINNER**

**MARINATED OLIVES AND APPETIZERS**

**ENTREES**

**CLASSIC FOIE GRAS** served with onion chestnut  
or

**SMOKED SALMON BLINIS** with chives and shallots  
cream

or

**MINT AND CUCUMBER GAZPACHO** with goat cheese

**MAINS**

**DUCK ORANGE** served with pumpkin mash  
or

**TOURNEDOS ROSSINI** eye fillet served with cepes  
sauce and mash or

**BARRAMUNDI** served with Jerusalem Artichoke veloute  
or

**Cepes and Truffle oil RISOTTO**

**SURPRISE PRE DESSERT**

**DESSERTS**

**VANILLA CREME BRULEE**

OR

**CHOCOLATE FONDANT WITH VANILLA CUSTARD**

OR

**FATHER PROFITEROL**

OR

**MIXED BERRIES LEMON SORBET**

**\$155**