

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

**APPETIZERS**

**ENTREES**

**CLASSIC FOIE GRAS** served with onion chestnut

or

**6 OYSTERS** sauce Mignonette

or

**ROCKMELON AND PORTO GAZPACHO** with crispy prosciutto

**MAINS**

**DUCK ORANGE** served with pumpkin mash

or

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

or

**SNAPPER** served with fried sweet potato cube in a caper sauce and fennel salad

or

**GOAT CHEESE SOUFFLE** served in a bed of ratatouille

**SURPRISE PRE DESSERT**

**DESSERTS**

**VANILLA CREME BRULEE**

OR

**CHOCOLATE FONDANT WITH VANILLA CUSTARD**

OR

**FATHER PROFITEROL**

OR

**MIXED BERRIES and LEMON SORBETS**

OR

**PASSIONFRUIT TART** with Italian meringue

**\$155**