

# New Year's 2022

*Dinner for four*

## Starters

### Blinis with Caviar

*Made with local golden potato and served with crème fraîche*

### Stuffed Endive

*Stilton blue cheese, pistachio, and pear with a citrus-honey glaze*

### Seafood Vol-au-Vent

*Lobster, Shrimp, crab in a creamy béchamel to be poured into our puff pastry basket*



## MAIN COURSE

### Beef Wellington

*Flavorful Filets are covered with a mushroom duxelles, foie gras & finished with flaky puff pastry.*

#### Champagne

*Laurent Perrier Brut*

*Add - \$50.*

### Creamed Spinach

*Toasted breadcrumb*

### Truffled Mashed Potato

*Golden potato*

*French Dinner Rolls*

## Grand Finale

### Gateau St. Honoré

*Profiteroles dipped in caramel with a coffee cream (to help you get to that midnight toast)*

**\$325.**