



sips

Bistro & Bar

31 Decembre, 2012

\$65

Entree

*Foie Gras " Au Torchon", Mango Chutney, Toasted Brioche
Beef Carpaccio, Baby Arugula, Cucumber and Onion Confetti, Shaved Parmesan
Fall Vegetable Bisque, Diver sea Scallop
Poached Oysters, Champagne Sabayon, American Caviar*



Plat Principal

*Skate Wing, Chaud-froid of Fava Beans, Tomato, and Onion,
Lemon Caper Sauce
Roasted Rack of Lamb, Pearl Barley, Leeks, Blueberries, Pistacchio,
Natural Jus
Pan Seared Salmon, Potato Celeriac Gratin, Spinach, Cranberry,
Beurre Rouge
Filet de Boeuf " En Croute", Mushroom Duxelle, Pommes Croquettes,
Pink Peppercorn Sauce*



Dessert

*Buche de Noel
Cholate Dome with Creme Anglaise
Sorbet Trio*

Bonne Annee!



Executive Chef: Gerald A. Petrus Jr.

