



# sips

Bistro & Bar

31 Decembre, 2012

\$80

## 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*

✿ *Gin & Tonic Intermezzo* ✿

## 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*

✿ *Assiette de Fromage* ✿

## Dessert

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

## Bonne Annee!



*Executive Chef: Gerald A. Petrus Jr.*

