

Welcome 2012 in Paris!

Spend New Year's Eve in the French Capital- the City of Lights! We are offering a "Night In Paris" on New Year's Eve, including a five-course Parisian menu with several choices.

Our regular menu is not available on New Year's Eve.

Our five-course menu is priced at \$69.99 plus tax and a 20% service charge. We are offering reservations throughout the evening, from 5:00 p.m. to 10:00 p.m.

Book your table now, as availability is becoming limited.

First

Oysters Paris - Fresh British Columbia Oysters baked w/ Vermouth Beurre Blanc, Spinach, American Sturgeon Caviar.

or

Duck Confit Galette with a Fondue of Sweet Onion and Endive, Châtelain Camembert, Chives.

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### Second

Celery Root and Chestnut Soup with Foie Gras.

or

Winter Citrus Salad, Watercress, Pink Grapefruit, Blood Orange, Fennel and Pomegranate seeds.

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Third

*Clifford Farms Soft Egg and Fresh Ricotta Ravioli, Sage Brown Butter.

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### Entr'acte

Champagne, Thyme & Pomegranate Sorbet.

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Fourth

Pan Seared Gnocchi, Salsify, Chanterelle Mushrooms, Roasted Chestnut and Winter Truffles.

or

Whole Oven-Roasted Loup de Mer – Fennel Stuffed Mediterranean Stripped Bass, Glazed Carrots, Fingerling Potatoes.

or

Grilled Côte de Boeuf – 18oz Grilled Bone-In Angus Ribeye, Truffled Celery Root Purée, Haricots Verts Amandine, Bordelaise Sauce.

or

Roasted Rack of Lamb, Crust of Herbs de Provence and Mustard Seed, Caramelized Porcini Mushroom, Sunchoke and Tomme de Savoie Galette.

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### Fifth

Warm Molten Chocolate Cake, Armagnac and Raisin Gelato.

or

Nougat Glacé.