New Year's Eve menu

Appetizers

Iced Argentina Shrimp
Cauliflower crémeux with fresh cream,
condiment with mashed pine nuts and Corinth raisins

Torchon-style foie gras
From Le Canard Goulu farm,
old Sauternes jelly, apricot chutney from Vergers Le Clan
with fall honey and saffron

Golden-Brown Scallops
Kumquat condiment, steamed leeks,
lemon leaf-infused broth

Main Course

Grain-Fed Veal Striploin
Slow-cooked,
celery root many ways (puréed and cooked with truffles),
pistou leaves, veal jus

Dessert

Soft Cookie
Hibiscus-flavoured raspberry and cranberry confit,
vanilla and ivory chocolate Bavarian cream