

New Year's Eve

New Year's Eve - Brunch Service
from 9 AM - 3:00 PM

New Year's Eve - Dinner Service
Seatings at 5:30, 7:00, 8:30, and 10:00 PM

3 Course Prix Fixe Dinner - \$56.95

1 Complimentary Glass of Champagne | Choice of 1 Starter, 1 Main Course, and 1 Dessert

Champagne & Cocktail Specials

Wild Hibiscus Royale

Wild Hibiscus Flower, Sparkling Brut \$10

Boulevardier

Campari, Bourbon, Sweet Vermouth \$12

Wolfberger Brut Rose

Alsace, France \$12 | \$47

Trouillard Champagne

Champagne, France \$16 | \$69

Starters

Lobster Bisque

olive oil croutons, citrus lobster meat

Country Pate

banyul onion jam, pickle mustard,
spiced pumpkin seeds, toast points

Zucchini and Feta Fritters

Preserved lemon aioli

Beef Tartare

capers, shallots, black truffle puree,
quail egg, toast points

Main Course

Butter Poached Lobster tail

swiss chard, preserved lemon,
char turnips, brown butter

Steak au Poivre

tender loin, olive oil poached
pewee potato, oyster mushroom, cognac
peppercorn cream sauce

Mallard Duck

char chicory, potato dauphinoise,
red wine orange sauce

Oyster/Spinach Quiche

beurre blanc char endive salad

Main Savory Crepes

served with house side salad tossed in house made red wine dijon vinaigrette

Breton

pan seared scallops,
white wine cream sauce

Lox and cream

ricotta, onions, tomato chutney,
creme fraiche, dill & caper emulsion,
trout roe

Caponata

eggplants, red pepper,
red onions, pine nuts, white wine poached
raisins, feta & basil cream

Washingtonian

braised tenderloin in a dark chocolate
and red wine sauce, potatoes,
mushrooms, carrots, onions

Dessert Crepes

Suzette

oranges, vanilla bean ice cream,
candied orange peel glaze

Bananas Foster

toasted walnuts, maple syrup,
vanilla whipped cream

Charming Frenchman

caramelized apples, french vanilla
bean ice cream, calvados

Bella

fresh strawberries, nutella,
powdered sugar