

Café Bastille

• New Year's Menu •

Amuse Bouche

Hors D'Oeuvres

SALADE PERIGOURDINE

Smoked duck breast, Duck croquant
raspberry vinaigrette

DUNGENESS CRAB NAPOLEON

Fresh herbs, lime avocado mousse

FOIE GRAS DUO

Foie gras torchon with sauterne gelé,
Seared foie with cherry port confiture

SCALLOP CARPACCIO

Endive remoulade, chives, crostini

BEETS AND CITRUS SALAD

Trio of beets, citrus supreme, goat cheese
honey vinaigrette, shaved persimmon

Entrees

SEARED FILET DE BOEUF ROSSINI

seared foie gras, pomme duchesse, carrot glacés
truffle sauce

WINE BRAISED WILD BOAR

Collard greens, whipped potato

ALASKAN HALIBUT

Gingerbread crumble, tomato confiture
sauteed swiss chards

ROASTED DAY BOAT SCALLOPS

Cauliflower puree, pancetta
pomme paille

WILD MUSHROOM RAVIOLI

Porcini, king, oyster mushrooms
ricotta cheese, spinach
truffle essence

Desserts

MARQUISE AU CHOCOLAT**FRAISIER****MIGNIARDISE**
Migniardise**ONE COURSE MEAL**

45

TWO COURSE MEAL

55

THREE COURSE MEAL

60

AMUSE BOUCHE