

FRENCH  BUVETTE

Coquette

Le Réveillon Menu

New Year's Eve

Amuse

Oeufs Mimosa

Farm Eggs, House Mayonnaise, Dijon Mustard, Salmon Caviar, Parsley

Belle Jardin Blanc de Blanc Brut - *Alsace, France*

First Course

The Queen's Bite - Bouchée à la Reine

*Puff Pastry Vol au Vent, Champignons, Suprême Sauce
ou/or*

Bordeaux Oysters

Brûlée French Kiss Oysters, Duck Foie Gras, Sauternes

Campuget Viognier 2022 - *Rhone, France*

Second Course

Salade d'endives Roquefort et Noix

*Belgian Endive, Papillon Cheese, Apples, Walnuts
ou/or*

Salade Lyonnaise

Frisée, Poached Egg, Lardons, Pan Croutons, Coquette Vinaigrette

Morgon Grand Cras 2021 - *Northern Rhone Valley, France*

Third Course

Cassoulet Toulousain

*Tarbaix Beans, Toulouse Sausage, Pork, Duck Confit, Toasted Breadcrumbs
ou/or*

Poisson à la Bordelaise

*Cod Fish, Breadcrumbs, Parsley, White Wine, Shallot, Haricot Verts
ou/or*

Boeuf Bourguignon

*Beef Short Rib, Sauce Bourguignon, Garden Legumes, Fondant Potatoes
ou/or*

Bourguignon de Champignons

Mushrooms de Paris, Garden Legumes, Red Wine Sauce, Mushroom Broth, Pommes Purée

Château Le Temple 2016 - *Médoc Bordeaux, France*

Dessert Course

Classic Crème Brûlée

*Vanilla Bean Custard, Caramelized Sugar, Fresh Berries
ou/or*

Gâteau à la Pistache

Pistachio Torte, Chocolate Ganache, Gold Leaf

\$100 Per Person + Sales Tax + Service Fee | \$50 Optional Wine Pairing + Sales Tax + Service Fee

