

Pied à Terre

NEW YEAR'S EVE CELEBRATION 2016

AMUSE BOUCHE

First Course

Choice of

COLD TERRINE OF CANADIAN FOIE GRAS
Coteaux du Layon, Homemade Mango, Apricot Chutney

Or

SEABASS CEVICHE AND MAINE SCALLOP CARPACCIO
Scallop on grated flower of Cauliflower and topped with Black Caviar served with Blini

Or

THREE COLOR HEIRLOOM TOMATO TART

SECOND COURSE

WILD MUSHROOM AND BLACK TRUFFLE RISOTTO

Third Course

Choice of

FILET OF WILD VENISON SAUCE GRAND VENEUR
Grand Veneur Sauce, Mix Of Winter Vegetables

Or

BEEF FILET EN CROUTE, FRESH WILD MUSHROOM

Or

POACHED SEABASS
With Baby Vegetables, Saffron, Turmeric, Cardamom
Aji Amarillo Pepper, Capers and Olives

MYSTERY DESSERT

CHAMPAGNE TAITTINGER, Cuvee Prestige, NV, France

Price: \$200 per person including a bottle of Champagne TAITTINGER "Prestige" for two
Tax and Tips not included

**ALL THE TEAM AT PIED A TERRE & CADET HOTEL WISH YOU A HAPPY,
HEALTHY AND PROSPEROUS NEW YEAR 2016**