

New Year's Eve Menu

Foie gras and wild mushroom raviolo

Duck consommé infused with sweet clover

Duet, Chardonnay, Viognier, Louis Latour, 2023



Scallops marinated in tonka bean butter

Melting leek and sweet onion confit

Light champagne and scallop-roe emulsion

Chablis, 1er cru, Fourchaume, Maison Brocard, 2023



Royal langoustine

Sandra's autumn squashes and bright citrus shards

Shellfish jus whisked into an ethereal sabayon

Pouilly-Fumé, La Doucette, 2023



Line-caught brill, tender and pearlescent

Parsnip variation and sea lettuce

Smoked fish roe beurre blanc

Pouilly-Vinzelles, Louis Latour, 2021



Hay-smoked beef fillet

Melting truffled potato, Charente's truffle melanosporum

Deep cognac jus

Château-Neuf-Du-Pape, Domaine de Saint-Paul, 2016



Barrel-wood smoked chocolate

Praline shavings and delicate truffle fragments

Sauternes, La Tour Blanche, 2009

6 course menu with wine pairing

Dinner from 8:00 p.m