



Happy New Year's Eve 2024!



Menu

Amuse Bouche

Les Petites Assiettes

6 Moondancer Oysters, ME, Served with Mignonette (extra Oysters \$4.95/each)

Salmon Tartar, Avocado, Citrus, Lemon Salade, Scallions, Shallots

Flounder & Shrimp Ceviche, Lime, Red Onions, Habanero Peppers, Celery, Cilantro

Filet Mignon Beef Tartar, Amish Salad, Pomme Frites

Ris de Veau au Madère, Sautéed Sweetbreads, Mix Mushrooms, Madeira Wine Sauce

Fricassée de Champignons, Golden Chanterelles, Shiitake, Royal Trumpet, Hen of the Wood Shallots, Butter, Parsley

Winter Salade, Fourme d'Ambert Cheese, Pecan nuts, Pomegranate, Red Onions, Sherry Vinaigrette

Pâté de Campagne, Duck & Pork Terrine, Prunes, Amish Greens

Plats Principaux

Grilled Daurade Filet (Sea Bream, NZ), Ratatouille, Crushed Potatoes

Seared Sea Scallops, Orange-Fennel Purée, Amish Mixed Greens

Grilled Branzino Filet, Wilted Spinach, Beurre Blanc, Crushed Potatoes

Risotto aux Champignons, Royal Trumpet, Hen of the Woods, Golden Chanterelles, Shiitake, Celery

Veal Chop, Gratin Dauphinois, Fricassée de Champignons, Madeira Sauce

Braised Beef Short Ribs, Red Wine, Mushrooms Fricassée, Onions, Carrots, Pomme Purée

Pan Seared Venison Loin, Gratin Dauphinois, Chestnut Purée, Celery Root Purée, Mixed Berry Sauce

13oz Pan Seared Ribeye, Pomme Frites, Fricassée de Champignons, Green Peppercorn Sauce

Duck Confit, Duck Leg Confit, Duck Sausage, "DuPuy" Lentils

Canard Rôti à l'Orange, Pan Seared Duck Breast, Kale, Shallots, Pomme Purée

Les Fromages

Cheese Selection (add \$21)

Le Desserts

Bûche de Noël, Sliced Pears, Mousse Chocolat, Ganache

Mille-Feuille, Aux Fruits Rouges

Fondant au Chocolat, Fresh Berries

Gâteau à l'Orange, Crème Anglaise, Fresh Berries

Ile Flotante, Blueberries, Raspberries, Crème Anglaise

"Tainori" Mousse Chocolat, Crème Chantilly, Raspberries

Crème Brulée

\$95 pp

(Exclusive of tax and gratuities)

Offered for Dinner Only on December 31st

A La Carte Menu Not Available

Piquette- A wine lower in alcohol, made from a second press by adding water to grape Pomace for the personal consumption of the "vigneron"

A 3% service fee will be added to all guest checks and will be used to cover the increasing server wages. This fee is not a tip. When placing orders, please inform your server of ANY food allergies or dietary restrictions. **Our Seasonal produce is grown by Amish families of the Path Valley Farm Association. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.