

HOTEL FAUCHÈRE

EST. 1852



New Years Eve Celebration 2018

December 31st, 2018

Reservations begin at 4:00 pm and the kitchen will close at 10:00 pm

125 prix fixe per person + 75 with optional wine pairing

Black tie encouraged

Winter salad

citrus vinaigrette, persimmon, pistachios

or

Seared Foie Gras

buckwheat pancake, concord grape, sorrel, sauternes

or

Oysters Rockefeller

Island Creek Oysters, pernod, watercress, parmesan

or

Wagyu Steak Tartar

frise, pickled beets, shaved black truffle, Montreal steak seasoning

or

Lobster Bisque

crispy shallots, vadovan



Soft Scrambled Eggs

black truffle, caviar (optional mid-course \$15pp supplement)



Seared Halibut

endive, champagne beurre blanc, caviar

or

Lamb Osso Bucco

heirloom squash, panisse, green onion gremolata

or

Dry Aged Rib Eye

potato gratin, bone marrow, cippolini onions, super green spinach, horseradish

or

Maine Lobster Raviolo

salsify, chili, sauce américaine

or

Roasted Heirloom Squash

sushi rice, coconut creme, brussels sprouts, pecans, maple



Selection of Desserts