



PISTACHE

- FRENCH BISTRO -

NEW YEAR'S EVE 2012

AMUSE BOUCHE

SCALLOP MOUSSELINE "SOUFFLÉ"
WITH LOBSTER SAUCE

VEGETABLE TERRINE
WITH MÂCHE SALAD, ROASTED TOMATO-BASIL COULIS

GRILLED MARINATED COLOSSAL SHRIMP
ASPARAGUS & TRUFFLE RISOTTO, ORANGE SCENTED BROTH

SEARED VEAL TENDERLOIN MEDALLION
BUTTERNUT SQUASH PURÉE, SUGAR SNAPS, WILD CHANTERELLE SAUCE

DESSERT DUO
FRAMBOISIER & CHOCOLATE MARQUISE

\$145 PER PERSON

INCLUDES A BOTTLE OF CHAMPAGNE GOSSET, BRUT "EXCELLENCE"* PER TWO GUESTS.

*WINE SPECTATOR 90PTS. WINE SUBSTITUTIONS AVAILABLE

**FOOD SUBSTITUTIONS AVAILABLE WITH ADVANCE NOTICE.

(6.5% SALES TAX AND 20% GRATUITY WILL BE ADDED)