New Year's Eve 2025

Vegetable Soup

Lobster Bisque Enhanced with Ginger

Mixed Green Salad, Pine Nuts, Oka Cheese, Xérès Vinegar

Champagne Extra Brut, Bulles de Comptoir, Charles Dufour 2022 pinot noir, chardonnay, pinot blanc

Smoked Breast of Duck, Endive and Arugula

*Péninsule du Niagara (Ontario), Primesautier, Pearl Morisette 2024 gamay, pinot noir, cab. franc, cab. sauvignon **

Tuna Tartar, Green Asparagus, Hazelnut Oil

Saint-Bernard-de-Lacolle (Québec), Réserve, Vignoble Camy 2023 chardonnay

Rabbit Rillettes, Pickled Gherkins and Toasts

*Brigham (Québec), Beaux Jus Blues, Vignoble de la Bauge 2024 frontenac noir, gewurztraminer **

Mushroom Raviolis, Fresh Sage Sauce

Bourgogne, Lucien Muzard 2023 pinot noir

Seafood Crêpe, Saffron Sauce

Côtes du Jura, Savadonnay, Croix & Courbet 2022 savagnin, chardonnay

Braised Veal Cheek, Mashed potato, Morel Sauce

Fleurie, Domaine Joubert 2023 gamay

Lemon Sorbet, Bubbles

Roasted Venaison Medallion, Poched Pear in Red Wine

Chinon, La Diablesse, Château de Coulaine 2023 cabernet franc

Grilled Swordfish with Salsa

VdF (Bordeaux), Orchis, Vignobles Pueyo 2022 sémillon

Leg and Rack of Lamb, Vegetables, Rosemary and Cognac Sauce

Saint-Joseph, Soulane, Domaine du Mortier 2023 syrah

Black Cod, Leek Fondue, Fine Herb Sauce

Chablis, Domaine de Lavantureux 2022 chardonnay

Rossini Beef Fillet Mignon, Port Wine Sauce

Margaux (Bordeaux), Château Château Paveil de Luze 2016 cabernet-sauvignon, merlot

Three Chocolate Layer Cake

Pistachio Eclair

Alsace Grand Cru Furstentum, Domaine Bott-Geyl 2013 pinot gris

Menu 185, with wine pairing 260

* *Natural*