



NEW YEARS 2017



ONE GLASS OF MARQUIS DE LA TOUR
Vin Mousseaux Brut , Loire Valley

❖ **APPETIZER OPTIONS** ❖

SEA SCALLOP , TOMATO AND BASIL SOUP

POACHED OYSTERS

with radish and black bean sauce , topped with roasted bacon

QUAIL AND DUCK TERRINE

Mesclun with Cranberry Vinaigrette, wholeweath toast and sweet potato
compte

❖ **MAIN COURSE OPTIONS** ❖

GRILLED CARRIBEAN LOBSTER TAIL

with a Lavender Sauce and Florentine Risotto

STUFFED CHICKEN BREAST

with leeks and merguez sausage over a butternut squash sauce,
cauliflower mashed with spicy chicken chicharron

BEEF ROSSINI

topped with foie gras ravioli , with a black truffle, black cherry and wine
sauce and potato gratin on the side.

❖ **DESSERT OPTIONS** ❖

PINEAPPLE FRIED CHEESE CAKE

with honey roasted pecans and brandy coulis and a scoop of vanilla ice
cream

BLACK TRUFFLE CREME BRULEE

❖ **\$ 95 PER PERSON (TAX AND
SERVICE NOT INCLUDED)
RESERVATIONS 787-725-7959** ❖

Choice of One Each Appetizer, Main Course and Dessert

