

# New Year's Eve Menu

## Dinner

### PATIENCE

Lobster medallion with winter vegetables, coral sauce

### STARTER

Duck foie gras from the South-West, pear and fig  
chutney, Parisian brioche

### FIRST MAIN COURSE

French scallops, tender leeks, champagne foam, and Aquitaine caviar

### SECOND MAIN COURSE

Veal rump, root vegetables, chestnut cream, shaved black truffle,  
and reduced jus

### CHEESE

Aged cheese, mixed baby greens, dried fruit bread

### DESSERT

*A CREATION BY MAISON LENOTRE*

Gourmet Midnight Treat, Chocolate Crisp

### MIGNARDISES

Macaron and mendiante chocolate

### DRINKS & WINE

Pommery Champagne – 1 glass as an aperitif and 1 glass with dessert  
AOP Mâcon Village\* / AOP Lussac Saint-Emilion\*  
Mineral water, coffee