

Chez Catherine

NEW YEAR'S EVE 2016

6:00 and 9:30PM Seating

PRIX - FIXE: \$165.00

Premium Wine Pairing (3oz each) \$75.00 optional
(20% gratuity will be added to the final bill)

Amuse Bouche

Lobster Salad, Mixed Micro Green, Lemon Confit, Saffron Aioli

Truffle Risotto

Pan Seared Scallops Champagne and Caviar Sauce

Lemon Sorbet

*Grass-fed Beef Medallion, Hay Bordelaise Sauce, Shallot Confit, Pomme Puree,
Wild Mushroom*

Tapioca Mousse, Fresh Raspberry, Mango Curd

Friandises and Coffee

Chef Exécutif, Klaus Kronsteiner

Chef, Christine Migton

Directeur de Salle, Stéphane Bocket

Maître d'Hôtel, Vincent Delon