

We would like to Welcome you to the New Year
with
A COMPLIMENTARY GLASS OF HOUSE CHAMPAGNE

To Begin with ...

MAINE LOBSTER BISQUE with Sweet Sherry and Fresh Cream
or

FRESH FRUITS BERRIES with Orange Blossom Honey & Fresh Mint
or

SEARED YELLOWFIN TUNA with Diced Avocados & Ginger Soy Reduction.
Garnished with Toasted Sesame Seeds & Green Pea Tendrils

To Whet the Appetit ...

A Special Holiday Salad with our Bon Appétit Dressing

The Chef Recommends Something Special ...

SHRIMP COCKTAIL with a Bon Appétit Horseradish Sauce 14.99

ESCARGOT Baked in Herb Butter and Demi Glace with a Hint of Curry 14.99

HUDSON VALLEY FOIE GRAS with Orange Confit, Port Wine Gastrique, Maldon Sea Salt, & Brioche Toast 24.99

CHEF S SELECTION OF OYSTERS Served with Cocktail Sauce & Cucumber Rose Mignonette MKT PRICE

BURRATA CHEESE TOMATO CARPACCIO with Herb Roasted Oyster Mushrooms, Baby Arugula, Basil
Pesto & Balsamic Reduction 15.99 Available without Cheese (Vegan) 13.99

Followed by the Main Course ...

FILET MIGNON (8 oz.) on Crispy Potato Pancakes with Black Truffle & Chive Bearnaise

BROILED RACK OF LAMB with a Herbed Pecan Crust and Lamb Demi-Glace

PAN SEARED CHILEAN SEA BASS over a Gulf Shrimp Hash with a Smoked Paprika Beurre Blanc

CRISP ROASTED DUCK over a Butternut Squash Mash with Gnocchi, Sautéed with Caramelized Onions, Pancetta, Wilted Arugula, with Duck Jus and Blackberry Gastrique

LOBSTER TAIL (8 oz.) Broiled & Served with Charred Lemon and Sweet Melted Butter

All Main Courses are Served with Fresh Vegetables, Sweet Potato Croquette & Freshly Baked Rolls & Butter

To Finish the Feast ...

RASPBERRY SWIRL CHEESECAKE with Fresh Whipped Cream
or

BON APPÉTIT S CHOCOLATE MOUSSE with a Crispy Wafer
Bon Appétit House Blend Coffee or Aromatic Tea

\$99.95 + Tax

See our Special Children's Menu for Kids under 10 Yrs. or Younger

