

HERBSAINT

BAR AND RESTAURANT

New Year's Eve 2017

Amuse Bouche

Ham and Parsley Terrine

First Course

Cream of Mushroom and Sorrel Soup

OR

Farm Lettuces with Walnut Vinegar and Crottin de Chèvre

Second Course

Boudin Blanc with Foie Gras Torchon and Fig Mostarda

OR

Grilled Mackerel with Roasted Cauliflower and Charred Blood Orange Vinaigrette

Third Course

Black Cod with Roasted Peppers and Potato Rösti

OR

Duck Ballotine with Olives and Herb Risotto

OR

Snake River Farms Flat Iron Steak with Sautéed Spinach,
Sweet Potato Dauphinoise and Bone Marrow Demi Glace

Selection of French Cheeses

Dessert

Brown Sugar Creme Brûlée

OR

Apple Frangipane Tart

OR

Gianduja Paris Brest

Executive Chef Rebecca Wilcomb

Pastry Chef Maggie Scales