



New Year's Eve 2017

Saturday December 31st

7:30pm to 9:30pm Seating

Starter

Duck Foie Gras Terrine Violette Jam

Roquefort Walnut Tartinette

Crab Cake Red Pepper Aioli

Appetizer

Choice of one

Tomato Bisque

Pistou, herb croutons

Winter Salad

Arugula, endive, candied pecans, dry cranberries, apples, grapefruit vinaigrette

Lobster Mac & Triple Cheese

Gruyère, Affinois and white cheddar cheese sauce

Tomato Goat Cheese Tart

Basil oil and chiffonade

Entrée

Choice of One

Sautéed Sea Scallops

Camargue rice, Provençale tomato, marjoram beurre blanc

Macadamia Nut Crusted Chilean Sea Bass

Sun-dried tomato pea risotto, artichoke, herb citrus butter

Seared Beef Filet Mignon

Gratin Dauphinois, oyster mushroom cream sauce

Grilled Lamb T-Bone Chops

Ratatouille, shallot confit reduction

Vegan Risotto and Tofu

Dessert

Choice of one

Sunrise

Yuzu custard, mango mousse

Warm Flourless Chocolate Cake

Tropézienne cream

Raspberry Crème Brûlée

Honey and Almond Cheesecake

Chocolate Mignardise

\$79 per person

For Reservations, Please Call 502-883-3153 or at www.brasserieprovence.com