

# NEW YEARS EVE

\$85 4-Course Prix-Fixe

Amuse Potato galette, crème fraiche, caviar

1<sup>ST</sup> choice of

FOIE GRAS TERRINE  
frisee, fig mustarde, brioche

CARAMELIZED ONION TART  
chevre, truffle honey, arugula

TARTARE DE BOEUF  
HWD beef, dijon, fine herbs,  
cornichon, brioche

2<sup>ND</sup> choice of

APPLE SALAD  
goat cheese, English cucumber,  
candied pecans, apple cider  
vinaigrette

CHESTNUT SOUP  
lardons, crème fraiche, chives

3<sup>RD</sup> choice of

LOBSTER THERMIDOR  
grilled asparagus, white-wine  
cream

TEXAS QUAIL  
wild rice pilaf, hericot verts, port-  
cherry glaze

GNOCCHI  
forest mushrooms, asparagus,  
pulled chicken, black truffle

HWD STEAK DIANE  
morrell mushrooms, pomme  
puree, cognac-demi glace

4<sup>TH</sup> choice of

CHOCOLATE FONDUE  
Valrhone, hazelnut liqueur,  
traditional accompaniments

APPLE TART  
salted caramel, cinnamon gelato

CHEFS CHEESE SELECTIONS  
honeycomb, grapes on the vine,  
lavaish

