La Nouvelle Maison

New Year's Eve 26/27

($175 Per Person Alcoholic Beverages,
Tax and Gratuity not included)

Hors d' œuvres

French Onion Soup

Langoustine Bisque

Modern Caesar Salad

Caramelized Bosc Pear Salad

Escargots a la Bourguignonne

Hudson Valley Duck Liver Pate

Colossal Crab Martini Louie Sauce

Hudson Valley Duck Foie Gras (Add $10)

House Cured & Smoked Organic Loch Duart Salmon

Colossal Stone Crab -Mustard Sauce (add. $25 each)

Connaisseur De Caviar

Royal Siberian Ossetra– 1 oz. *+$110*
Imperial Russian Ossetra – 1 oz. *+$150*
Amur Kaluga – 1 oz. *+$200*
Beluga Hybrid – 1oz. $250

Entrées

Fettuccine Au Cognac & Maine Lobster

Local Yellowtail Snapper Beurre Blanc

Jumbo Sea Scallops over Black Truffle Risotto

Holland Dover Sole Meunière (Add $15)

Twice Cooked "Jurgielewicz Farms" Duckling

All-Natural Chicken Breast Francaise

Veal Tenderloin Forest Mushrooms Sauce

Prime 8 oz Filet Mignon Au' Poivre

Roasted Rack of Lamb Thyme-Scented au' jus

Assiette De Desserts

Assortment of our Signature Homemade Desserts

Les Soufflés

Bananas Foster, Chocolate, Grand-Marnier (Add. $25)

American French Pressed Coffee,
Decaf, Hot Herbal Tea, Espresso, Cappuccino