

Fig Tree Restaurant
New Year's Eve Dinner

Thursday, December 31, 2015

6:00 p.m. to 9:00 p.m.

9:30 p.m. through 12:00 midnight

Connoisseur Caviar

Ossetra – 30g - \$150 Supplément

1st

Bay Scallop and Crab "Gratiné"
Leeks Fondue

2nd

Spicy Kobe Beef Tartar
Cured Egg Yolk, Micro Arrugula

or

Miso Glazed Smoked Duck Breast
Cold Soba Noodles, Pickled Shallots

3rd

Poached Lobster Tail
Lobster Emulsion, Baby Vegetables "Fricassée"

4th

Grilled Beef Tenderloin,
Sauce Au Poivre
Aged Gruyère and Black Truffle "Mac and Cheese,"

5th

Dark Chocolate and Orange "Bombe"
Grand Marnier "Anglaise"

or

Open Faced Apple Strudel
Chamomile Ice Cream

\$125.00 per person
inclusive of tax and service charge.