

# Chef's Table

NEW YEAR'S EVE 2019

Goose Foie Gras Terrine  
Pomelo, Vanilla and Sauterne Wine Brioche Toast

Seared Scallops  
Perigord Black Truffle, Leek

Normandy Sole Fillet  
Champagne Sauce and Caviar

Roasted Brittany Lobster  
Chestnut in Civet Sauce

Roasted Capon  
Endives, Alba White Truffle

Jean Francois Antony  
Selected Perigord Black Truffle Cheese

Blackcurrant  
Vanilla, Chestnut Vacherin