

GRILLE 29

New Year's Eve 2018

Three course Prix fixe Menu

Starters

Lobster Bisque

Crème Fraiche and Chives

Winter Salad

Crisp greens, Root Vegetables, Spiced Pecans, Goat Cheese, and Citrus Dijon Vinaigrette

Entrée

Crab Stuffed Sea Scallops

Parmesan Risotto, Mushroom Jus and Arugula

Wine recommendation: Château de Fontenille, a white blend from the Bordeaux region of France \$9

12 oz Ribeye

Parmesan Scalloped Potatoes, Brussels Sprouts, Bacon Lardon and Truffle Aioli

Wine recommendation: Vineyard 29 CRU, A full bodied cabernet sauvignon from Napa, California \$15

Dessert

Clafoutis

A Traditional Warm French Custard with Bing Cherries

Dark Chocolate Flourless Torte

Chocolate Ganache and Whipped Cream

Happy New Year 2019

Should auld acquaintance be forgot, and never brought to mind?

Should auld acquaintance be forgot, and auld lang syne?

For auld lang syne my dear, for auld lang syne;

We'll take a cup of kindness yet, for auld lang syne!

-Robert Burns