

Bonne Année

HAPPY NEW YEAR!

\$79 PER GUEST

PRIX-FIXE & A LA CARTE SPECIALS

AMUSE BOUCHE

Soupe Aux Châtaignes ♻️ 13.00

Roasted Chestnut Soup, French Brandy, Crème Fraîche

STARTERS

CHOOSE ONE

Pâté De Canards 23.00

Duck Pate, Cornichons, Mustard, Crostini

Salade De Radicchio Aux Agrumes D'Hiver ♻️ ♻️ 16.00

Candied Pecans, Radicchio, Endive, Winter Citrus

ENTRÉE

CHOOSE ONE

Feuilleté Au Poulet Rôti Et Aux Poireaux 32.00

Puff Pastry, Brandy, Crème Fraiche, Truffle

Bar D'Amérique 45.00

Striped Bass, Green Herbs, Cockles, Vermicelli Pasta

Tournedos Rossini* 45.00

6 oz. Prime Filet, Foie Gras, Fondant Potato, Port Wine-Truffle Sauce

DESSERT

CHOOSE ONE

Eggnog Soufflé ♻️ 13.00

Ginger-Rum Anglaise

Entremet Aux Trois Chocolats 14.00

Dark Chocolate, Milk Chocolate &
White Chocolate Mousse, Chocolate Feuilletine

COCKTAIL

Rhum Et D'Épices 15.50

Warm Coconut Cartel Rhum, Vanilla, Orange, Cream

♻️ = Vegan ♻️ = Vegetarian ♻️ = Gluten Free

* Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

OPEN BAR

+\$44.99

COCKTAILS

COLETTE'S PUNCH

Mango-Infused Vodka, Rhubarb Liqueur,
Cassis, Ginger, Lemon, Bubbles

VIEUX MODE

Woodford Reserve Bourbon, Fig,
Cardamon, Demerara, Bitters

FRENCH 75

Green Hat Gin, Lemon Verbena,
Lemon, Bubbles

KIR ROYALE

Crème De Cassis, Bubbles

APEROL SPRITZ

Aperol, Bubbles, Soda

HUGO SPRITZ

St. Germain, Mint, Bubbles

SPIRITS

Tito's Vodka, Tanqueray Gin, Jack Daniels
Whiskey, Woodford Bourbon, Bacardi Rum,
Casamigos Blanco Tequila,
Chivas Regal Scotch

DRAFT BEERS

Atlas District Common Lager DC / 5%
Right Proper Raised by Wolves Pale Ale DC / 5%
Asl in Power Moves IPA VA / 5.5%
Denizens Southside IPA MD / 7.2%
Evolution Exile Red Ale MD / 5.9%
RAR Groove City Hefeweizen MD / 5.2%

WINES

Blanc De Blancs Charles De Fère
Sauvignon Blanc La Petite Perriere
Chardonnay Trefethen
Rose Côté Mas, Aurore
Grenache Blend Mademoiselle Du Mont
Merlot/Cabernet Sauvignon Légende