

CHAMPAGNE

BAKERY ♡ BISTRO

NEW YEARS EVE MENU

Introducing Chef de Cuisine, Ben Amerling

Amuse Bouche

Potato Blini, Crème Fraîche, Smoked Salmon & Dill

Appetizer Course

Choose one of the following:

Kumiai Oysters ~ On the half shell served with traditional Mignonette & Cucumber Relish

Steak Tartar ~ Parmesan Croutons & Petite Salad

Silky Butternut Squash Soup ~ Garnished with Apple & Pecan Compote, & Truffle Cream

Main Course

Choose one of the following:

Grilled Filet Mignon ~ Truffled Pomme Puree, Thyme Roasted Carrots & Bordelaise Sauce

Seared Black Cod & Shrimp ~ Asparagus, Blistered Fingerling Potatoes & Lemon Beurre Blanc

Wild Mushroom Risotto ~ Selection of elegant Mushrooms, Creamy Rich Risotto
& garnished with Parmesan Cheese

Dessert Course

Choose one of the following:

Vanilla Scented Crème Brûlée ~ With assorted Berries & Whip Cream

Warm Chocolate Ganache Cake ~ With Crème Anglaise & Dark Chocolate Cup
filled with Rich Chocolate Mousse

♦♦♦ Wine Pairing Available ♦♦♦

\$45.00 per person

***SATURDAY *** DECEMBER 31, 5-9 PM ONLY**

Sorry, no substitutions. This menu only offered at Del Mar location.