



Le Jardin

New Year's Eve 2016

Amuse Bouche

Rabbit terrine, house canned green tomato chutney from Le Jardin's garden, apricot mustard
Glass of Champagne

First Course

Fallen crab soufflé, Pernod spiked red sauce, radish sprouts

Mixed greens salad, aged white cheddar, candied walnuts, Gala apples, walnut oil, honey-celery seed dressing

Le Jardin Salad, dried cherries, walnuts, crumbled goat cheese, truffle balsamic vinaigrette

Selinon soup, celery root, apples, potatoes, harissa oil, bacon crumbles

Main

Acorn Squash & Gnocchi

Sweet brown butter, sage, Parmigiano-Reggiano

Steak Tips Provencal

Artichoke and lavender mashers, parsnips, carrots, marinated green olives, orange peel, Syrah gravy

Walleye Bouillabaisse

Potatoes, white beans, pistou, roasted radishes, garlic, tomato and leek broth

Truffle Chicken

Crispy chicken thigh, wild mushroom and carrot bread pudding, truffle cream, pickled oyster mushrooms

Lobster & Bay Scallop Angel Hair Fra Diavolo

Angel hair pasta, olive oil, garlic, lemon, red wine and red pepper tomato sauce, basil

Desserts

Double chocolate butterscotch cookie, Pints, by Beth homemade milk stout ice cream

Bourbon pecan crème brûlée, candied pecans, bourbon caramel

White chocolate and cherry clafoutis, Kirsch syrup, whipped cream

Chef Ashton's spiced chocolate torte, cinnamon crème anglaise, chipotle powder, Grand Marnier strawberries

\$65 per person