

# A VERY MERRILL NEW YEAR'S EVE TASTING MENU

## **Amuse Bouche**

Pair of Oysters  
*Rockefeller*

## **Appetizer**

Foie Gras au Torchon  
*Riesling Jelly, Fig Compote, Brioche Toast*

## **Salad**

Belgian Endive  
*Apple, Celeriac, Frisee and Walnuts, Grainy Mustard Dressing*

## **Seafood**

Pickerel Quenelles  
*Poached Pickerel Mousse Dumplings bathed in a Brandied Shrimp Bisque Sauce*

## **Main Course**

Pan Seared Enright Beef Tenderloin with Lobster Ravioli  
*Wilted Garlic Spinach, Château Potatoes, Béarnaise Sauce*

## **Dessert**

Mont Blanc  
*Chantilly Cream Peaked Sweetened Chestnut Cream over Meringue*

## **Cheese**

Selection of Three Cheeses  
*18 Month Louis D'or, Château de Bourgogne, Le Cendrillon*

Six Course Tasting Menu & Midnight Champagne Toast

\$200 per person

Six Course Tasting Menu, Prince Edward County Wine Pairings  
& Midnight Champagne Toast

\$300 per person

Six Course Tasting Menu, Premium Old and New World Wine Pairings  
& Midnight Champagne Toast

\$350 per person