

New Year's Eve 2011
Pomme Restaurant

first course

chanterelle soup
three smoked fish
duck pâté served warm with cognac and dried cherries
oysters poached with ginger, leeks and chives over local spinach
chilled crab with tomato confit, basil and lemon

salad

mixed lettuces with fresh herb vinaigrette
butter lettuce with roquefort dressing

entree

fresh fish of the day
sea scallops with crab soufflé, basil sauce
saffron risotto with fresh vegetables
roast breast of chicken with pea ravioli and porcini mushrooms
lamb loin chops with artichokes and tomato confit
filet mignon of beef in green peppercorn béarnaise

dessert

tropical fruits with Grand Marnier sabayon, shortbread
classic tart tatin with vanilla ice cream
chocolate-hazelnut torte with apricot served with apricot terrine
lemon and raspberry gateau with raspberry sorbet

\$70