



Everyday French Cuisine

La St. Sylvestre

New Year's Eve Dinner

Thursday December 31, 2009 at 7:30 pm

\$99 per person/ tax and gratuity not included

reservations and non-refundable deposit required

BYOB - No corkage fee for this event

First Course

A collection of "Amuses Bouches"

Cocktail Maison offered by the House

Second Course

Foie Gras deux facons:

chilled with Port Coulis et "Fleur de Sel"

seared and served on French leavened bread from "La Gourmandine"

served with baked apple quarters and caramelized Acacia honey

OR

Feuilleté de Chanterelles sautéed with Truffle oil

Third Course

1/2 Steamed Lobster with Sauce "Bonne Femme"

Fennel Emulsion and Wild Rice

OR

Leg of Duck Confit

served with Gratin Dauphinois

Poached Pear in Red Wine

Fresh Asparagus wrapped in Smoked Bacon

Caramel of Grenadine

Fourth Course

"Trou Normand" : sorbet with Calvados

Fifth Course

Brie de Meaux served on a bed of Baby Spinach with Sesame Vinaigrette

Sixth Course

A collection St Sylvestre desserts:

Panacotta au Grand Marnier/ White Chocolate Mousse/ Pistachio "Financier"

Flûte of Champagne offered by the House at Midnight

To make reservations, email info@paris66bistro.com with the subject line "New Year's Eve Event" and provide your full name and phone number. You'll be contacted within three business days. Reservations can also be made in person or by leaving your name and number on our voicemail.

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