

*Le Bilboquet*  
*New Year's Eve*

*Tuesday, December 31, 2019*

**Apps (Choice of):**

**Mushroom Soup**

*Black parigord truffle*

**Baby Beet Salad**

*House made ricotta, honey pistachio dressing, fennel and coriander*

**Tuna Tartare**

*Sesame vinaigrette, crispy wonton*

**Escargot**

*Garlic herb butter*

**Entree (Choice of):**

**Petit Filet**

*Spicy shrimp diable, pommes puree, peppercorn sauce*

**Grilled Quail**

*Creamy polenta, arugula salad with goat cheese and sundried tomatoes, shitake mushroom demi*

**Lobster Risotto**

*Tarragon butter, sturgeon caviar*

**Pan Seared Halibut**

*Buttered leeks, dungeness Crab, Champagne beurre blanc sauce*

**Dessert (Choice of):**

**Chocolate Mousse and Raspberries**

*Fried Bread Pudding with chantilly and caramel*

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