



MAMMOTH ROCK
BRASSERIE

New Year's Eve Dinner Menu

Porcini Mushroom Risotto with shaved Black Truffles



Lobster Bisque with Langoustine

or

Blue Crab Cakes with Tomato Fennel Coulis

or

Duck Confit Salad

Seasonal baby greens, mandarins, cherry tomatoes, raspberry vinaigrette



Filet de Boeuf Wellington

Mushroom Duxelle and Black Truffle Demi Glacé

or

Peppered Grilled Elk Medallions

Aged Blueberry Balsamic Cabernet Jus

or

Mediterranean Loup de Mer a la plancha

Citrus Pernod Beurre Blanc

or

Mary's Farm Free Range Chicken Breast

French Black Morel Mushroom Cream



Grand Marnier Sabayon Glace with dark chocolate sauce

or

Tahitian Vanilla Bean Crème Brûlée

or

Duo of White and Dark Chocolate Mousse

or

ALL TIMES SUBJECT TO CHANGE WITHOUT NOTICE

Tax & gratuity not included.

Bon Appétit and a wonderful holiday season!

\$100/person before 7pm, \$120/person after (includes champagne toast)

