

CHEZ  
**HENRI**

---

---

*New Year's Eve*

---

---

**PRIX FIXE \$75 / 4 COURSES \* ALSO AVAILABLE A LA CARTE**

*Starter Course:*  
*(Choose One)*

**AHI TUNA CEVICHE PERUVIAN AMARILLO CHILE, AVOCADO CRÈME & CORN CRISPS**

**JERUSALEM ARTICHOKE BISQUE WITH MELTING FOIE GRAS & HERB ROASTED MUSHROOMS**

**CRISPY DUCK CONFIT WITH BLACK MISSION FIG & WALNUT CONSERVE,  
BLEU DE BASQUE CHEESE AND BANYULS VINAIGRETTE**

**OYSTERS 2 WAYS: BAKED "ROCKEFELLER STYLE" AND CHILLED WITH CHAMPAGNE MIGNONETTE**

**STEAK TARTARE WITH CHIPOTLE AIOLI, CORNICHON,  
ORGANIC HEN EGG & MANCHEGO CHEESE TOAST**

**GRILLED SQUID WITH LANGOUSTINES: TOSSED WITH SMOKED PAPRIKA-SHERRY ROMESCO,  
FRESH CHICK PEAS & SPANISH CHORIZO**

*Middle Course:*  
*(Choose One)*

**HAND MADE RICOTTA CAVATELLI NOILLY PRATT BRAISED RABBIT, SMOKED BACON & FORAGED MUSHROOMS**

**FAVA BEAN RISOTTO WITH MAINE SHRIMP, MINT & RED ONION SOUBISE**

**WINTER GREENS SALAD WITH SMOKED MARCONA ALMONDS, GOAT CHEESE CROSTINI & PEAR VINAIGRETTE**

*Entrée Course:*  
*(Choose One)*

**SEARED SEA SCALLOPS WITH SWEET CORN AREPA "ROPA VIEJA", AHI AMARILLO & MOJO VERDE**

**SLOW BRAISED BEEF SHORT RIB RED FLANNEL LATKE,  
HORSERADISH CRÈME & EDAMAME-GREEN APPLE SALAD**

**WEST COAST HALIBUT "EN PAPILOTE" WITH CHANTERELLE MUSHROOMS,  
LEEK, CRÈME FRAICHE & POMME SOUFFLÉ**

**GRILLED VENISON WITH BUCKWHEAT SPÄTZLE, RED CURRANT GLAZED QUINCE & SWISS CHARD**

**PAN ROASTED LOBSTER BASTED WITH BRANDY DE JEREZ, FINE HERBS, CREAMERY BUTTER,  
CHANTENAY CARROTS AND BABY YUKON GOLD POTATOES**

**GRILLED NY SIRLOIN STEAK FRITES: WITH FOIE GRAS BUTTER, WATERCRESS & DIJON MUSTARD**

*Dessert Course:*  
**TRIO OF DESSERTS**

