



NEW YEAR'S EVE

For New Year's Eve, Nicolas Sale has dreamt up a seven-course menu highlighting the best of French gastronomy. And for a truly magical evening: live music and dancing under the winter garden's glass roof.



DINNER AT LA TABLE DE L'ESPADON

Monday, December 31

2 019€*

*Per person
Includes prestige wine pairings

MENU

Champagne Louis Roederer Cristal 2008

BEET - EEL

Uncooked, creamy and horseradish
Riesling Smaragd "Loibenberg" 2007, Weingut Alzinger, Wachau, Austria

LANGOUSTINE

Served pearly with garlic caramel and grapefruit
Pessac-Léognan 2009, Domaine de Chevalier Blanc

SCALLOPS

Lightly cooked à la marinière with Imperial caviar and clams
Magnum of Corton-Charlemagne 2007, Domaine Bonneau du Martray

PIKE PERCH

Roasted with green cabbage and red wine sauce
Pommard 1^{er} Cru "Les Grands Epenots" 1997, Domaine de Montille

RITZ PRESTIGE EAU-DE-VIE

Cognac 1834

FREE-RANGE CAPON FROM BRESSE

Roasted breast with verbena, tender thigh and truffled macaronis
Magnum of Château Angélu 1996, Pomerol

CHEESE

Truffled Brie from Meaux, lettuce hearts
Vega Sicilia "Valbuena" 2007, Ribera del Duero, Spain

NEW YEAR'S DESSERT

The Touch: Daurenki Caviar and roasted hazelnuts
Iced hazelnut mousse under a chocolate dome
Pedro Ximenez "Don PX Marques de Poley" 1945, Toro Albala, Montilla Moriles, Spain