



THE ORIGINAL HOUSE OF CELEBRATION



NEW YEAR'S EVE



\$350 per guest*

AMUSE BOUCHE
chef's seasonal selection &
Laurent-Perrier Cuvée Rosé Champagne

FIRST COURSE

choice of

Bluefin Tuna
*spiced olive tapenade, coconut,
jalepeno & avocado emulsion*

or

Foie Gras
*smoked duck breast, beets,
plum & pickled vegetables*

or

Baked Triple Cream Brie
roasted grapes, pistachio, house made focaccia

SECOND COURSE

choice of

Seared Scallop
*parsnip puree, caviar beurre blanc,
winter slaw*

or

Truffle & Mushroom Risotto
*wild mushrooms, carnaroli rice, parmesan,
fresh périgord truffle*

THIRD COURSE

choice of

Canadian Lobster
*half lobster, squid ink pasta, uni,
sauce americane*

or

Beef Duo
*AAA tenderloin, wagyu short rib, boulangère
potatoes, sauce périgueux*

or

Roasted Black Cod
winter antipasto, crispy leek

DESSERT

choice of

Baked Alaska
*roasted chestnut cake, toasted meringue,
rosemary fernet ice cream,
ivoire white chocolate,*

or

LOUIX LOUIS Cheesecake
*New York style cheesecake, cassis gelée,
chestnut spiced cream, graham crumbs (N)*

LOUIX LOUIS SIGNATURES

The King's Cake
13-layer chocolate cake, hazelnut-chocolate buttercream, vanilla ice cream, chocolate sauce
~ 25

Kaluga Caviar
traditional accoutrements, blinis ~ 175

Seafood Tower
king crab, fresh oysters, shrimp cocktail, tuna crudo, kaluga caviar ~ 350

* Gratuity & taxes not included