

BALTAIRE

R E S T A U R A N T

New Years Eve 2018

Disco-ing our way into
2019 at Baltaire 54

HORS D'OEUVRES

Smoked Salmon Cone
Black Truffle Potato Croquette
Alaskan King Crab Salad
Grilled Lamb Chop with Herb Aioli

FIRST COURSE

choice of

Torchon of Foie Gras
Winter Harvest Caprese
Prime Steak Tartare

SECOND COURSE

choice of

Andy Warhol's Tomato Soup
Lobster Risotto
Pan Seared Diver Scallop

ENTREE

choice of

10 oz. Filet Mignon
Wood Grilled Lobster Tail
70 Day Aged Côte de Boeuf
(for two - additional \$30 per person)
Pan Seared Salmon
Wild Mushroom Vol-Au-Vent

DESSERT

Million Dollar Chocolate Mousse
Strawberry Soufflé with Vanilla Anglaise
Powdered Beignets

\$250 per person

Executive Chef: Travis Strickland