

New Year's Eve Menu



**TOUTE L'EQUIPE Du
CAFÉ DES AMIS
VOUS SOUHAITE UNE
EXCELLENTE ANNEE 2010**

Café des Amis

Special Tonight!

- Start with -

Malaspina Oyster : half dozen \$9.50

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Cocktail special :

Soupe de champagne \$8.50

Amuse Bouche

Norwegian smoked salmon on toast topped with crème.

Appetizer

Mousse de foie gras aux Sauterne

Chef made goose liver mousse, served with a sauterne wine gelee, served with spring mix salad.

Queue de Homard en remoulade

Half lobster tail stuffed with lobster and crab meat mixed with remoulade sauce and vegetables aside spring mix salad and grilled toast.

Brie pane enrobe de Prosciutto

Flash fried French brie wrapped with prosciutto served on a crouton with spring mix salad.

La bisque de la mer

Shrimp bisque with Spanish saffron seafood broth and cream.

Main Course

Agneau facon café des amis \$66

Braised lamb hind loin encrusted with lemon and orange zest and fresh herbs, served with mini ratatouille and gratin dauphinois.

Filet mignon \$66 (add \$12 for lobster tail)

8oz filet mignon with mignonette pepper cream sauce, served with black truffle mashed potatoes, braised baby carrots and haricots verts wrapped in bacon.

Aiguillette de poulet aux agrumes et jambon fume \$55

Grilled free-range chicken topped with creamy lemon, black truffle and prosciutto sauce, served with Braised red cabbage, asparagus and gratin dauphinois.

Confit de canard \$59

Moultard duck leg confit drizzled with a port balsamic reduction sauce, served over black truffle mashed potatoes, braised red cabbage, and asparagus.

Coquilles Saint Jacques aux tomates et echalottes confit \$59

Sea scallops pan seared then oven baked with a cherry tomato, garlic and shallots confit, served with cranberry rice pilaf, braised baby carrots and haricots verts wrapped in bacon.

Truite fourree a la chair de crabe \$57

Ruby trout filet topped with lump crab meat in a creamy saffron chardonnay sauce, sprinkled with cheese and gratine in the oven, served with cranberry rice pilaf, braised baby carrots and asparagus.

Casserole de poissons en croute \$53

Chilean sea bass, Atlantic salmon and shrimp in puff pastry tart with bouillabaisse sauce, served with cranberry rice pilaf and ratatouille.

Dessert

Le Louvre

Dark chocolate mousse layered with a Grand Marnier crème brulee, both on top of biscuit Dacquoise.

Sorbet basilic au champagne

Chef made basilic and lime sorbet topped with champagne.

Le tropical

Almonds cake caramelized with light vanilla cream layered with mango fruit gelee.