



Entrecôte & Co.
kitchen + bar

New Years Eve

FIVE COURSE MENU

Dec | 31st | 2023

FRENCH LIVE MUSIC & VIOLIN

— Seating from 4 pm to 10:30 pm —

\$150++ per person

RESERVATION

915 300 0022

or



AMUSE BOUCHE

Aigre-Doux Crispy Prawn

APPETIZERS

Burrata with White Asparagus Salad

Confit Cherry Tomatoes, Champagne
Vinaigrette and Spicy Walnuts

Saint Jacques Scallops

Divers Scallops, Saffron Prawns Cream Sauce au Gratin

TROU NORMAND

Lemon Sorbet with Calvados Apple Liqueur

MAIN COURSE

Chilean Sea Bass with Morel Mushrooms

Creamy Orzo & Cherry Tomatoes

Filet Mignon & Lobster

Prime Tenderloin with Bearnaise Sauce served
with Chardonnay Pappardelle Pasta

Canard à l'Orange

Duck Confit Orange Glaze, Roasted Cauliflower
Puree and Grilled Asparagus

DESSERT

Raspberry Mousse

Opera Chocolate Cake