

# Pescadou Bistro

Sunday, December 31<sup>st</sup> 2017



## New Year's Eve Dinner

Menu 79/pers.

Amuse bouche

Quail lollipop, roasted quail leg, blackberry glaze.

♦♦♦

Kouglofs aux deux saumons,

Fresh and smoked salmon mousse cake, fresh herbs and caviar cream, herbs salad.

Or

Creme brulee au foie gras, duck foie gras brulee, dry fruits, toasted brioche.

♦♦♦

Tournedos de biche, gratins et poires guignolet,

Roasted Venison medallion, Rhone red wine reduction, pear marinated in cherry liquor, potatoes.

Or

Filet d'agneau roti aux herbes, roasted boneless lamb loin, herbs and mustard crust,

Ratatouille Nicoise, au gratin potatoes

Or

Magret de canard Wellington, gratin de celeri a la creme

Roasted duck breast, foie gras, wrapped in thin pastry crust, celery root gratin, duck truffle jus,

Or

Saint Pierre poelle, artichauts, choux de Bruxelles aux marrons.

Pan roasted John Dory fillet, artichokes puree,

Roasted Brussel sprouts, chestnuts, tarragon butter.

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Dessert

Omelette Norvegienne,

Baked raspberry-vanilla ice-cream meringue cake

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Bon Appetit and Happy New Year 2018 !

[www.pescadoubistro.com](http://www.pescadoubistro.com)

949-675 6990

Newport Beach Ca.