



# NEW YEAR'S EVE 2020



"TOO MUCH OF ANYTHING IS BAD,  
BUT TOO MUCH CHAMPAGNE IS JUST RIGHT."

- Mark Twain

## HORS D'OEUVRES

### **Escargot & Mushroom**

red wine demi & french crostini 12.99

### **Baked Goat Cheese**

tomato jam, toasted almonds & french crostini 10.99

### **Baked Scallops**

lardon, bell pepper, onion & panko 14.99

### **Potato & Gruyere Croquettes**

celeriac & chive creme fraiche 10.99

### **Crab & Lobster Salad**

celery, apple, cucumber, radish, dill & bibb lettuce 12.99

### **Stuffed Mushrooms**

bacon, arugula, parmesan & cream cheese 11.59

## FROMAGE

**Choice of Two** 15.99

Additional Cheese or House Made Pate 3.99

### **Brie - FR**

cows milk, triple cream, soft

### **Drunken Goat - ES**

goats milk, firm, red wine

### **Cahill Porter - IE**

sharp cheddar, irish porter

### **Vermilion River Blue - IL**

triple cream, soft

### **Prairie Breeze - IA**

cows milk, nutty, sodium crystals

## SOUPES & SALADES

### **Three Onion**

gruyere gratin 6.99

### **Lobster Bisque** 6.79

### **Mixed Greens**

tomatoes, caramelized onions, sunflower seeds,  
gouda & champagne vinaigrette 7.79

### **Classic Caesar**

romaine, croutons

& classic caesar dressing 7.59

## A LA CARTE

**Asparagus** 6.99

**Yukon Gold Mashed Potatoes** 5.99

**Green Bean & Mushrooms** 5.99

**Truffled Macaroni & Cheese** 6.99

### **Midnight Kiss**

liqueur de violettes & champagne

## LES PLATS

### **Slow Roasted Prime Rib of Beef**

yukon gold mashed potatoes, natural jus  
& horseradish sauce 33.99

### **Swordfish**

creamed kale, roasted red peppers,  
quinoa & pistou 31.99

### **Ratatouille Gratin**

eggplant, squash, bell peppers, tomato chutney  
& sobise sauce 19.99

### **Chilean Sea Bass**

tomato-marjoram couscous, fennel-arguula salad  
& citrus beurre blanc 36.99

### **Beef Short Rib**

sweet potato lyonnaise, brussels sprouts  
& red wine demi glaze 31.99

### **Rack of Lamb Chops**

cumin ratatouille, moroccan couscous  
& spicy yogurt 31.99

### **Duck Confit Cassoulet**

great northern beans, pancetta  
natural jus 28.99

### **Filet Oscar**

yukon gold mashed potato, asparagus,  
lump crab meat & hollandaise 35.99

## NEW YEAR'S EVE PRIX FIXE

### **FIRST COURSE**

#### **Potato & Gruyere Croquettes**

chive creme fraiche

#### **Beef & Potato Crepe**

ratatouille & gruyere cheese

#### **Crab & Lobster Salad**

celery, apple, cucumber, radish, dill & bibb lettuce

### **SECOND COURSE**

#### **Lobster Bisque**

#### **Classic Caesar**

#### **Mixed Greens**

### **THIRD COURSE**

#### **Roasted Chicken Breast**

pommes fondant, apples, kale, cauliflower & saffron cream

#### **Beef Tenderloin Bourguignon**

tenderloin tips, mushrooms, carrots, pearl onions,  
yukon mashed potatoes, demi & country bread

#### **Eggplant Napoleon**

tomatoes, spinach, chevre & balsamic reduction

#### **Maple Glazed Salmon**

bacon-lentils, brussels sprouts  
& grain mustard creme fraich

### **FOURTH COURSE**

#### **Vanilla Bean Creme Brulee**

fresh berries

#### **Chocolate Roulade**

grand marnier creme chantilly

### **YOUR CHOICE**

**3 courses** 52.99

**4 courses** 57.99

## CLASSIC COCKTAILS 10

### Last Word

gin, green chartreuse, maraschino liqueur, lime juice  
*Prohibition Era cocktail first served at Detroit Athletic Club in the early 1900's*

### Sidecar

cognac, orange liqueur, lemon juice  
*Created at the Ritz Hotel in Paris in the 1920's*

### Dark & Stormy

dark rum, ginger beer & bitters  
*Where it all began? The British Royal Navy dockyard in Bermuda, 1920s*

### Old Fashioned

rye whiskey, sugar, angostura bitters & water  
*David Embony & Col. James Pepper created this in 1900 at the Pendennis Club in Louisville*

### Moscow Mule

vodka, ginger beer & lime juice  
*Created in Hollywood in 1941*

### Sazerac

rye whiskey, absinthe & peychaud's bitters  
*Some claim it is the oldest known American cocktail, with origins in pre-Civil War New Orleans*

### Aviation

creme de violette, maraschino liqueur, gin & lemon juice  
*Created by head bartender at the Hotel Wallick in New York, in the early twentieth century*

## WINES BY THE GLASS

### CHAMPAGNE/SPARKLING WINES

Abbey St. Hilaire Blanquette De Limoux 2016, Limoux, FR 9

### WHITE

Louis Jadot (Chardonnay) 2018, Macon-Village, FR 9  
Trefethen (Chardonnay) 2017, Napa Valley, CA 14  
Thierry Delauney (Sauvignon Blanc) 2018, Loire Valley, FR 12  
Pierre Sparr Grande Reserve (Riesling) 2018, Alsace, FR 10  
Rapido (Pinot Grigio) 2019, Veneto, IT 8  
Saint-Peyre (Picpoul de Pinet) 2015, Languedoc, FR 9

### ROSE

Ch. St. Cyrgues (Grenache/Syrah/Carignan) 2019, Provence, FR 8

### RED

Gerard Bertrand (Cabernet Sauvignon) 2017, Vin de Pays D'Oc, FR 9.5  
Chateau Argadens (Bordeaux Blend) 2016, Bordeaux, FR 11  
Michael Pozzan (Pinot Noir) 2017, Russian River, CA 10.5  
Catena "Vista Flores" (Malbec) 2017, AR 10  
Albert Bichot (Bourgogne Rouge) 2018, Burgundy, FR 14  
Periano "Old Vine" (Zinfandel) 2018, Lodi, CA 9  
Durigutti (Cabernet Franc) 2018, Mendoza, AR 12  
Conundrum Red Blend "Wagner Family" 2018, CA 9.5

## BOTTLED DOMESTIC & IMPORTED BEER

Bud 5.5                      Urban Chestnut STLIPA 8  
Bud Light 5.5              Unibroue La Fin Du Monde 7  
Bud Select 5.5              Brico River Cornerstone Cider 8  
Stella Artois 7  
Kronenbourg 1664 7

## SEASONAL DRAFT BEER

Please ask your server about our seasonal selections



**HAMILTON**  
hospitality



General Manager - Josh Draeger  
Executive Chef - Kevin Tierney



A Classic French Bistro

