

New Year's Eve Set Menu

Amuse Bouche

Golden Egg (D G)

Oyster Florentine, Hollandaise Sauce, Champagne Foam, Caviar

Appetizer

Octopus Carpaccio (V N D G)

Caper berry, Saffron cream, Yuzu Vinaigrette,
Micro Shiso, Black garlic

Second Appetizer

Foie Gras Parfait (C, G, D, A)

A Silky Foie Gras Parfait Served with Fig Jam Transformed into a Gel, Spiced Brioche Dehydrated Crisps, and Pomegranate Reduction.

Soup

Soup de Homard (D G)

Poached Lobster, Rouille en Crouton

Fromage de chèvre, Basil Extract

Black Fermented Garlic.

Pre - Main

Pacific Hamachi (D)

Himachi steak, crispy enoki mushrooms, Gremolata sauce,
Unagi Japanese Smoked eel, Ginger Carrot Purée Sautéed Bock Choy

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Sorbet

Prosecco and Peach Sorbet

Main

Sous vide Black Angus Filet Mignon (D G)

Périgord Black Truffle, Madeira Sauce, Potato Rissoles and Asparagus Confit

Dessert

Cocoa "clock "(D G N)

66% Caraibe, Mango Raspberry Entremet, Berry, Vanilla Crunch

Legendary Digestive Drink

Infused Homemade Eau de Vie with Fine Nose of Orange and Spices

Café & Mignardise

Coffee, Tea, À Volonté

Signature Macaron, Financier Au Orange

*Paired with wines and bubbles

Legendz
SteakHouse