



L'HOMMAGE

Bistro Français

“L’Hommage” wishes all a Healthy, Happy and Peaceful New Year.

Join us to celebrate as we pay homage with some classic fare.

Menu

Escargots; Brittany Snails in a Garlic and Parsley Butter

All Lump Crabcake Americaine,

Foie Gras Parfait, with toasted Brioche and Port Jelly

Feuillette of Wild Mushrooms in a Madeira Sauce

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- Lobster Bisque a l’Armagnac

- Soupe a l’Oignon Gratinee

- Double Consomme “Father Tyme”

- Salade Artisan 2017; fine greens, Purple Mustard, Truffled Vinaigrette

- Romaine Hearts with Classic Caesar Dressing

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- Delice of Norwegian Salmon, Julienne of Vegetables and Beurre Blanc

- Filet of Royal Stone Bass with Fennel and Vermouth Cream

- Coquille St. Jaques “Chanel”, served over Spinach and Saffron Sauce

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- Champagne Sorbet

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- Coq au Vin; wine braised with Pearl Onions, Mushrooms and Lardons

- Beef Bourguignon, served with Mousseline Potatoes

- Roast Rack of Lamb with Gratin Potatoes and Fines Herbs Jus

- Filet Mignon Bearnaise, Dauphine Potatoes and Haricots Vert

- Magret of Duck with Glazed Pear and Wild Rice Pilaf

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- Crème Brulee

- Chocolate Mousse Crepe, Raspberry Coulis

- Seasonal Berries with a Grand Marnier Sabayon

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- Coffee or Tea