L'ABATTOIR
RESTAURANT

December 31, 2014

Parfait of foie gras with toasted brioche and cherry

Champagne Cocktail #2015
Local Mead, Ferrand 1840 Cognac, Kirsch, Aromatic bitters, Cremant sparkling

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Assiette of shellfish in a lobster nage
Pasta stuffed with Dungeness crab

Domain Charles Audoin '11 Marsannay, Burgundy, France

Slice of smoked duck
Crisp confit leg meat, berries

Jean-Paul Brun '13 Bourgogne 'Terres Dorees', Burgundy, France

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Roast ribeye of beef
Broccoli, peppercorns, marrow butter

Chateau Le Puy '09, Cotes de Francs, Bordeaux, France

Chocolate cremeaux
Passionfruit, yogurt sorbet

Ramos Pinto 20 year old Tawny, Portugal