

FLAMANT

## **New Year's 2017**

**Celebrate in Style with Flamant and Crew**

### **First Course**

**Salmon Rillettes, Caviar, Fines Herbs, Bavarois**

**Or**

**Foie – Apple Tart a Tatin, Fennel, Hydromel**

*Weingut Liebfrauenstift, Dry Riesling, Rheinhessen, Germany 2015*

### **Second Course**

**Coconut Infused Lobster Bisque, Butter Poached Lobster Tail, Ginger Coulis, Garlic Toast**

**Or**

**Acorn Squash Risotto, Duck Roulade, Mascarpone, Hazelnut Coulis**

*Moulin des Vrilleres, Lauverjat, Kéven & Christian, Sancerre, France 2016*

### **Third Course**

**Braised Venison, Persimmon – Carrot Puree, Salsify, Jus Orange**

**Or**

**Dover Sole, Smoked Maitake Mushroom, Trumpet Panna Cotta, Chervil Jus**

*Berthed Rayne, Chateauneuf-du-Pape, France 2015*

### **Dessert**

**Champagne Sundays**

**&**

**Ricotta Beignets**

**Cygnus, Brut Nature Reserve**

**Menu 75pp, optional Wine pairing 55pp**

**For reservations please call at 410.267.0274**

**Times available;**

**6:00 pm – 8:30 pm**

**A non-reimbursed deposit of \$50/person is required to reserve your table**

**Please inform us upon reservations about any potential food allergies.**