

HOTEL
FAUCHÈRE
— EST. 1852 —


NEW YEAR'S EVE 2017

APPETIZERS

Deviled Eggs (six), micro wasabi 8

Potato Leek Soup, fried leeks, roasted chestnuts, white truffle oil 9

Salmon Gravlox, house tea-cured, cucumber carpaccio, dill crème fraiche 19

Six Maine Oysters, American sturgeon caviar, champagne mignonette 23

Oysters Rockefeller, spinach, panko, Pernod 23

Steamed Mussels, fennel, bacon, leek 16

Sushi Pizza, tempura rice crust, spicy tobikko sauce, ahi tuna 18

Harvest Salad, raddichio, asian pears, harvest moon, walnut dressing 9

Chopped Chicken Liver, caramelized shallots, sour dough 13

Oma, washed rind tomme from Van Trapp Dairy, Vermont. Fig jam, baguette 15

Fretta's Board, bresaola, primo sale, cerignola 18

ENTREES

Maine Scallops, Castle Valley Mills polenta, roasted cauliflower, 'nduja oil 28

One-pound Dry Aged Delmonico Steak, foie gras, Perrochet potatoes, french beans 60

Braised Veal Shank Ossobuco, parmesan risotto, gremolata 36

Cassoulet, duck leg confit, pork rib, bratwurst, house bacon 32

Cioppino Rigatoni, shrimp, clams, mussels, spicy tomatoes 34

Steak Frites, NY striploin, parmesan herb fries, dressed watercress 36

Halibut Fillet, New England clam chowder 38

Parmesan Risotto, grilled kale, spicy tomatoes 22