



BISTRO LAURENT TOURONDEL

New Years Eve Menu 2011

Second Seating
9:00pm – 11:00pm

Celeriac Soup
Smoked Sturgeon/Apple/Caviar

Syrah Poached Foie Gras
Black Pepper Gastrique/Golden Raisins/ Saffron

Maine Lobster
6-Minute Egg/Fingerling Potato & Artichoke Salad/Serrano Ham/ Truffle Barigoule

Jumbo Lump Crabmeat
Asparagus/Sauce Charon/ Grilled Country Bread

Burrata Cheese Ravioli
Charred Eggplant/Pickled White Turnip/ Pine Nuts

Diver Scallop 'En Cocotte'
Braised Pork Cheek/Beluga Lentils/Pickled Mustard Seed

Atlantic Halibut
Caramelized Parsnip/Kale/Bone Marrow Gremolata/ Pistachio Tuille

Balsamic Glazed Squab
Barley & Bacon Risotto/Smoked Black Figs/Black Trumpet Mushrooms/ Onion Jus

Walnut Crusted Lamb Loin
Goat Cheese & Chanterelle Mushroom Tart/Baby Fennel/Huckleberry Jus

Filet Rossini
Foie Gras/Spinach/Garlic Pomme Puree/ Port Wine Reduction

Dark Chocolate Cake
Chocolate Mousse/ Blackberry Port Sauce/ Hazelnut Ice Cream

Confit Honey Crisp Apple
Petit Beurre/ Vermont Crème Fraiche

Egg Nog Cheesecake
Cinnamon Ice Cream/ Spiced Sable

\$225.00 per person, plus tax and gratuity

BLT Steak at The Betsy-South Beach

1440 Ocean Drive, Miami Beach FL 33139
305-673-0044 | TheBetsyHotel.com