PETIT TROIS

NEW YEARS EVE DINNER: 3 COURSE MENU

AMUSE BOUCHE

PARMESAN GOUGÈRES WITH CAVIAR*

FIRST COURSE

WINTER TRUFFLE & CAULIFLOWER VELOUTÉ (VEGAN)

OR

FOIE GRAS*
Pan de E'pice, Spiced Pear

OR

COQUILLES SAINT-JACQUES*
Baked Scallops, Celery Root, Champagne Beurre Blanc

SECOND COURSE

LOBSTER THERMIDOR*
Yellow Wine Mac & Cheese

OR

DUCK À L'ORANGE*
Red Beets, Stilton

OR

VOL-AU-VENT (VEGAN)
Chestnuts, Truffle, Wild Mushroom

DESSERT

YELLOW CHARTREUSE CRÈME BRÛLÉE

OR

BROWN BUTTER CHOCOLATE MOUSSE

OR

POACHED PEAR (VEGAN)
Pistachio, Sorrel, Vanilla Ice Cream

To ensure exceptional hospitality, and as permitted by Colorado law, gratuities are shared among our servers, bartenders, sommeliers, and support staff.

*These items are served raw or may be cooked to order. Consuming raw or undercooked eggs, meat, and seafood, may increase your risk of foodborne illness.

The following major food allergens may be used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame.

Please notify staff if you have an allergy or for more information about these ingredients.