



2025



NEW YEAR EVE MENU

MENU \$125.00 per person

AMUSE BOUCHE

FIRST COURSE



BISQUE DE HOMARD*

Lobster bisque, lobster and crab salad crouton

FOIE GRAS TERRINE*

House-made apple chutney, onion confit, mâche salad, toast

ROULADE DE CRABE ET SAUMON*

Roulade of crab and smoked salmon, gravlax sauce

VOL AU VENT AUX CHAMPIGNONS

Puff pastry, Seacoast Farms mushrooms, creamy brandy sauce

MAIN COURSE



HOMARD SAUCE CHAMPAGNE*

Maine Lobster in Champagne sauce, "tournés" winter vegetables

BUTTERNUT SQUASH RAVIOLO

Homemade raviolo, sautéed spinach, root vegetables, truffle parmesan sauce

BEEF WELLINGTON*

Truffle mashed potatoes, watercress, madeira sauce



CANARD À L'ORANGE*

Duck breast, butternut squash flan, sarladaise pommes de terre, orange duck sauce

DESSERT



CARAMELIZED APPLE CRÊPES

Calvados apples, caramel, pecans, Chantilly cream

BÛCHE DU NOUVEL AN

Génoise biscuit, decaf coffee pastry cream, mocha buttercream



CRÈME BRÛLÉE

Citrus and honey infused custard (GF/NF)

CHOCOLATE BOUCHÉE

Duo of Valrhona chocolate mousse, crunchy almond and rice biscuit, chocolate tuile



Bon Appétit!



THÉ

HARNEY & SONS

Selection 4.00

ENGLISH BREAKFAST

EARL GREY

PARIS BLEND

OOLONG POMEGRANATE

JASMINE

EGYPTIAN CHAMOMILLE

PEPPERMINT

CAFÉ

WILLOUGHBY'S

Bar Bouchée blend

FRENCH PRESS 4.00

ESPRESSO 3.75

CAPUCCINO 4.50



VIN DOUX 20Z

PINEAU DES CHARENTES 10.50
CHÂTEAU D'ORIGNAC

BANYULS GÉRARD BERTRAND 18 9.75

SAINT CROIX DU MONT '19 10.75

Chef de Cuisine – Erik Erlichson

Share your experience   #barbouchée

"Before placing your order, please inform your server if a person in your party has a food allergy or a specific dietary requirement."

*Thoroughly cooked meat, poultry, seafood, shellfish, and eggs reduces the risk of food-borne illness.