

# l'ilot

REPÈRE GOURMAND

## New Year's Eve Dinner

### Welcome Cocktail

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### Amuse-Bouche

Duck confit croustis, puffed quinoa,  
fresh herb emulsion

or

Celeriac velouté, wild rose foam, oat milk  
(vegetarian option)

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### Cold Starters

Scallop carpaccio, blackcurrant vinaigrette,  
crispy buckwheat tuile

or

Jerusalem artichoke focaccia, haskap berries,  
rosemary, sunflower seeds (vegetarian option)

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### Hot Starters

Mushroom-filled ravioli, truffle-infused jus,  
grated Louis d'Or cheese

or

Miso consommé, smoked maitake mushrooms,  
herb-infused oil (vegetarian option)

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### Main Courses

Duck breast, smoked squash purée, morels with jus,  
crispy potato rösti, foie gras sauce

or

Braised Beluga lentils with caraway,  
roasted red pepper tuile,  
creamy herb sauce,  
Ruby mustard greens  
(vegetarian option)

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### Dessert

Pistachio and haskap berry  
in a duo of textures

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### Glass of bubbles

ADULT | \$159

