Bonne Année

31 December
2026



Bread Service

The new years come,
the old years go

MAGNOL PAINE DE CAMPAGNE
irish butter, ossetra caviar, jamón ibérico, house stracciatella

HORS D'OEUVRES

Choose one, served individually

SALADE MAISON *bibb, pecorino, herbs, buttermilk dressing*

ROASTED BEET SALAD *goat cheese, citrus, pistachio, vadouvan*

HAMACHI CRUDO *cucumber, green apple, dill pollen vinaigrette*

STEAK TARTARE *bone marrow, oyster aioli, black truffle (+$20 supplement)*

PETITE PLATEAU *oysters, shrimp cocktail, crab fingers, tuna tartare (+$49 supplement)*

LES ENTREES

Choose one, served individually

HALIBUT "MEUNIERE" *blue crab, almonds, cauliflower, beurre noisette*

TAGLIATELLE SCAMPI *scallops, lobster, beurre blanc*

ROASTED CHICKEN *celeriac, sunchoke velouté, truffle conserva*

WOOD-ROASTED PETITE FILET *brandy au poivre*

DRY AGED CÔTE DU BOEUF *sauce bordelaise (+$49 supplement)*

SIDES

Share for the table

Pomme Puree
Haricot Vert
Roasted Mushrooms

Dessert

Choose one, served individually

BASQUE CHEESECAKE *caramel, orange gastrique*

PECAN BALL *salted caramel, hot fudge*

SORBET *pink champagne*



Houston, Texas