

# Belga Café's 6<sup>th</sup> New Year's Eve Decadent Menu

## Amuse bouche:

Smoked foie gras soup / foie porcini foam

Crostini / truffle / foie carpaccio / fleur de sel

## Menu

Poached Maine lobster / baby calamari / red beets / Belgian endives/  
fresh radish / tarragon / cream cheese / soy dressing



West African sea bass slow cooked / caviar / baby grey shrimp / mussels  
/ clams / cauliflower stoemp / Champagne sauce



Beef tenderloin / Grandma's big fries / wild mushrooms / truffle  
mayonnaise / red shallots / snow peas / Béarnaise sauce

or

Oven roasted duck breast / salsify / carrot / Brussels' sprouts / green  
apple / potato boulette / quince tartelette



Belgian chocolate / orange / carrots / yogurt /  
speculoos dust / Nutella cream

Belgian chocolate pralines

\$79 per person

Vegeterian options available

**Executive Chef – Bart Vandaele**

20% service charge can be added to parties of six or more