



**BONNE ANNÉE
2022**

at
Crystal Cove

2022

NEW YEAR'S EVE
Friday Dec. 31, 2021

M **ARCHÉ**
moderne



BONNE ANNÉE 2022

MENU

AMUSE BOUCHE | FIRST COURSE

Egg au Citron et Asperge, Salmon Gravlax

SECOND COURSE *selections*

POULPE D'ESPAGNE & POIREAUX AU GOUT JAPONAIS

Mache Salad Au Citron Vert , Soy Caramelized Octopus, Charred Leeks

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FOIE GRAS

Sauteed Foie Gras, Raviole Of Chestnut-Foie Gras, Port Foam, D.O.P Olive Oil, Petite Arugula

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SAINT-JACQUES - CAVIAR

Diver Scallops, Clam Chowder Très Soigné , Céleri & Celtuce, Caviar

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BIG EYE TUNA & ALBACORE CRUSTED & SEARED RARE WITH CUBEB PEPPER

Basil Scented Grapefruit Sorbet With Mescal, Avocado And Shiso

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LETTUCE OF THE MOMENT + PRAWNS

Estragon, Buttermilk Dressing, Shallot A La Minute, Heart Of Palm, Grilled Caledonia Prawns

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WINE PAIRING ~ Pouilly Fuissé, Manoir Du Capucin, Bourgogne, 2017 France



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THIRD COURSE *selections*

ROASTED CÔTE DE VEAU

Veal Chop, Beurre De Citron, Jus De Homard, Gnocchi, Mushroom De Saison

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BOUILLABAISSE Of DOVER SOLE & MONKFISH & MAINE LOBSTER

Saffron Rouille, Soupe De Poisson, Fennel Jam Tartine

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14OZ DRY AGED ANGUS RIBEYE

Truffle Sauce, Morels, Fingerling Potatoes, Foie Gras Cube

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CARRÉ D'AGNEAU - LAMB RACK

Amaretto Jus, Marcona Almond, Rapini, Crushed Crushed Potato Au Comté Et Beaufort

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WINE PAIRING ~ Gevrey Chambertin, Domaine Francois Leclerc, 2018 France

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DESSERT *selections*

Macaron Coffee And Chocolate Nougat Glacé, Hazelnut Mousseline

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Vacherin Grand Marnier - Orange And Grand Marnier Gateau

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Assorted Sorbet & Warm Lemon Zest Madeleine *

Sélection De Fromages

(15 Supplement)

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BONNE ANNÉE 2022

SUPPLEMENTAL LUXE ADD-ONS

PETIT PLATEAU

6 Oysters - Housemade Cocktail Sauce - 6 Prawns - Basil Emulsion 75

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Caviar Service 1oz 89

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King Crab - Yuzu Beurre Noisette MP

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Kobe Beef Filet Carpaccio - Fresh Winter Périgord Black Truffle MP

Per Person Food Only 169

Wine Pairing 60

** Menu Subject To Change*

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Please No Substitutions - Set Menu For The Evening, No A La Carte

**For reservations, please call us at
714-434-7900 Wednesday through Sunday
beginning at 1 p.m.**