

Moulin Rouge New Year Dinner Menu

Amuse-Bouche - Eight-Hour Confit Beef Chuck, Creamy Truffled Foie Gras, Crispy Buckwheat Half Lobster

Naturally Cooked, Textured Celery, Truffle Tarama, Blood Orange Coulis, Red Onion Pearls Perfectly

Cooked Organic Egg , Buttermilk Emulsified with Black Truffle, Moliterno Shavings, Truffled Pear Sorbet Sourdough Bread Crumble, Armagnac 6 years old ARMIN Origine Bas Armagnac AOC

Pigeon in Two Cookings, the Supreme Roasted in the Sauté, the Leg Confit au Jus, Variation of Artichokes, Périgueux

Brillat Savarin Truffle Sauce, Young Frisée Sprouts

Duo Rice Pudding Vinaigrette: Venerated Rice Flavored with Black Truffle, Arborio Rice with Tahitian Vanilla, Buddha's Hand Jelly, Crispy Biscuit with Aromas of Cocoa

Coffee and Sweets