

Moulin Rouge VIP New Year Dinner Menu

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

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

Perfectly Cooked Organic Egg, Buttermilk Emulsified with Black Truffle, Moliterno Shavings, Sourdough Bread Crumble

Truffled Pear Sorbet, Armagnac 6 years old ARMIN Origine Bas Armagnac AOC

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

Truffled Brillat Savarin, Young Frisée Sprouts in Vinaigrette

Rice Pudding Duo: Venerated Rice Flavored with Black Truffle, Arborio Rice with Tahitian Vanilla, Buddha's Hand Jelly, Crispy Biscuit with Cocoa Coffee Flavors and

Sweets