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NEW YEAR'S EVE 2024

FIVE COURSE TASTING MENU

Salade de Fruits de Mer

Tuna, King Salmon, Scallops, Mixed Japanese Greens, Yuzu Vinaigrette
Bernard Fouquet, Chenin Blanc, Crémant de Loire, FRA

Seabream

Herb Sauce
Vignobles Builliat 'Sur Le Granite' Chardonnay, Beaujolais, FRA

Foie Gras

Squash Risotto, Port Glaze
Nals Margreid 'Fels', Kerner, Alto Adige, ITA

Beef Tenderloin or Rack of Lamb

Madeira Sauce Garlic Sauce
Château de Moulin Noir, Cabernet Franc/Merlot, St Emilion, FRA

Sesame Blanc-Manger, Apple Pie, Layered Chocolate and Chestnut Mousse

De Forville, Moscato d'Asti, Piedmont, ITA



\$135/guest

Wine pairing \$75/guest

Two Seatings: 6pm or 9:30pm

For Reservations please call: 647.296.2216

