NEW YEAR'S EVE DINNER
31 DECEMBER

AMUSE-BOUCHE

Oysters poached in their shell, celeriac purée, leek vinaigrette and Granny Smith apple

STARTER

Lobster gratin, vanilla-roasted salsify

FISH

Steamed sea bass fillet with seaweed, roasted cauliflower, sea urchin velouté

MEAT

Tender beef short ribs with potato, fresh black winter truffle, roasted homemade gnocchi

CHEESE

Truffled Brie de Meaux, green salad with walnut oil

PRE-DESSERT

Orange marmalade, chestnut ice cream quenelle

DESSERT

Coconut and passion fruit dessert

PRICE: 195 €

RELAIS DE CHAMBORD