

READY FOR 2017?



LIVE BAND
MIDNIGHT
TOAST

JOIN US ON NEW YEARS EVE

L'AMI

246 26th Street - Santa Monica

www.lamirestaurant.com

office@lamirestaurant.com

310.310.8064

1st Seating 5:30 - 7pm

A La Carte

2nd Seating 7:30 - 2017

\$125 Special Prix Fixe

Menu



A Night in The Alps

A NEW YEARS EVE SOIRÉE AT L'AMI

AMUSE-BOUCHE & CHAMPAGNE

FIRST COURSE

choice of:

Lobster Bisque

Crème Fraîche, Lobster Soubise

Wild Arugula, Butternut Squash, Toasted Pecans and Pomegranate Salad

Ginger - Maple Vinaigrette

SECOND COURSE

choice of:

Traditional Swiss Raclette Cheese

Fingerling Potatoes, Porcini Mushrooms, Frisée Salad, Cornichons, Pickled Onions

Seared Foie Gras with Chestnut Spaetzle and Black Truffle Sauce

Roasted Spiced Anjou Pear, Port Wine Reduction

Carpaccio of Hand Dived Scallops With Truffle Vinaigrette

Jerusalem Artichokes, Chives, Mâche Leaves, Shaved Black Truffle

THIRD COURSE

choice of:

Grilled Filet Mignon, Wild Mushroom Duxelles "en Croute" and Cognac Demi-Glace

Fingerling Potato Frites, Sugar Snap Peas, Cipollini Onions

Roasted Maine Lobster with Sauce Armoricaine

Black Truffle Farro Risotto, Butternut Squash Purée, Steamed Asparagus

Duo of Maple Leaf Duck "à L'Orange"

Duck Breast and Leg Confit, Roasted Brussel Sprouts, Butternut Squash Purée, Puffed Wild Rice

Pappardelle Pasta, Crème Fraîche, Sherry Wine Roasted Porcini Mushrooms and Tarragon

Asparagus, Sundried Tomatoes

DESSERT

Assortment of Desserts

Mini Crème Brûlée, Molten Cake, Profiterole, Macaron & White Chocolate Strawberry

\$125/person excluding tax and gratuity

L'Ami

12.31.16