

CRIOLO

RESTAURANT

Réveillon HOLIDAY MENU

First Course

Diver Scallop

Pine nut and golden raisin purée, roasted asparagus

Second Course

Truffle Ricotta Tortellini

Roasted mushroom, lemon butter sauce, fresh herbs

Third Course

Choice of

Filet of Beef Wellington

Foie gras, filet of beef, mushroom duxelles, crispy puff pastry
or

Loch Etive

Cured and pan roasted Steelhead trout,
Italian Christmas lentils, Ikura,
smoked saffron and mussel jus

Dessert

Warm Molasses Cake

Golden milk anglaise, pear chutney,
peppercorn Chantilly

\$110

Per person

Plus tax & 2% kitchen appreciation charge added to every check

Hotel Monteleone \ 214 Royal Street \ New Orleans, LA 70130 \ 504-523-3341

