

*Sunday December 24th 2017*  
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*Monday December 25th 2017*

**13°/59° RESTAURANT & BAR LOUNGE, PORT FERDINAND**  
6:30 pm to 10:00 pm

**TASTING MENU "JOYEUX NOEL"**  
French Favourite's with the Chef's Touch

Amuse Bouche Chef's Surprise

NV Duval Leroy "Fleur de Champagne", Champagne 1er Cru, Reims  
Chardonnay, Pinot Noir, Pinot Meunier

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Scallops Carpaccio Sauteed Mushrooms, Roasted Daikon, Mushroom Foam

**OR**

Foie Gras - 2 Ways Seared Duck Foie Gras and Terrine, Cherry, Brioche

**OR**

Lentils Salad, "Perfect Egg" Lentils, Slow Cooked Egg, Smoked Pork Belly

2014 Hugel Alsace Gewurstraminer **OR**  
2013 Montessu Isola dei Nuraghi, Carignan

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Red Snapper Fillet of Red Snapper, Zucchini, Basil Oil, Confit Cherry Tomatoes, Croutons

**OR**

Black Angus Beef Fillet Beef Tenderloin, Crunchy Potatoes Infused with Black Truffle, Glazed Vegetables

**OR**

Pan Seared Lobster Pancetta, Capsicum Ketchup, Artichokes "Poivrade", Herbs Butter

2014 Feuillat-Juillot, Montagny 1er Cru, Burgundy, Chardonnay **OR**  
2007 Château Sénéjac, Haut-Médoc, Bordeaux, Cabernet Sauvignon

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Roasted Apricot Almond, Rosemary, Honey, Ice Cream

**OR**

Raspberry Macaron White Chocolate Ganache

**OR**

Red Wine Poached Pear Hot Chocolate, Almonds, Ice Cream

NV Château Léoube, "Organic Sparkling de Léoube", Cabernet Franc

US \$125.00 per person  
Wine Pairing: US \$75.00 per person  
The Sommelier Selection, 4 glasses, 150 ml per Glass

# *Sunday December 31st 2017*

*New Year's Eve, 13°/59° Restaurant & Bar Lounge, Port Ferdinand*

6:30 pm to 10:00 pm

**TASTING MENU "FRENCH RIVIERA"**  
French Favourite's with the Chef's Touch

Seared Shrimp Tomato Compote, Roasted Chorizo

**OR**

Goat Cheese Croquette Beetroot Purée, Lemon Zest

NV Duval Leroy "Fleur de Champagne", Champagne 1er Cru, Reims  
Chardonnay, Pinot Noir, Pinot Meunier

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"Bellevue" Lobster Steamed Lobster, Vegetables Julienne, Sauternes Sauce

**OR**

Grilled Octopus Fregola Sarda, Nori Butter, Orange Zest and Tarragon

2015 Domaine de la Creuze Noire, Pouilly Fuissé, Burgundy, Chardonnay **OR**  
2013 Château des Jacques, Morgon, Beaujolais, Gamay

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Pan Fried Scallops Leek Fondue, Cripny Leek, Caviar

**OR**

Pan Seared Sea Bass Orange Lobster Bisque, Potato Purée, Crunchy Vegetables

2015 Coteaux de Giennois, Domaine de Villargeau, Loire Valley, Sauvignon Blanc **OR**  
2014 Louis Latour, Santenay, Burgundy, Pinot Noir

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Confit Duck Leg Boulangère Potatoes, Baby Vegetables, Duck Croquette

**OR**

Black Angus Beef Filet Royal of Mushroom, Foie Gras and Cognac Emulsion, Light Champagne Sauce

2007 Château Sénéjac, Haut-Médoc, Bordeaux, Cabernet Sauvignon

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Chocolate Cake Daquoise Irish Coffee Mousse, Chocolate Shell

**OR**

Baked Alaska Flambée Meringue, Grand Marnier

NV Montaudon "Grande Rosé", Champagne, Reims  
Pinot Noir, Pinot Meunier, Chardonnay

US \$175.00 per person  
Wine Pairing: US \$85 per person  
The Sommelier Selection, 5 glasses, 100 ml per Glass