LE TAILLEVENT

New Year's Eve Menu

690€ per guest

Wine Pairing 545€ per guest

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7 courses

Sea bass remoulade with caviar

pepper verbena "Oreo"

Arbois-Pupillin "Les Charots" Chardonnay,
Cellier Saint-Benoit - 2022

Black Truffle–Infused Scallops

yellow wine Sauce

Saumur Brezé,
Clos Rougeard - 2013

Lobster warmed in shellfish Butter

black trumpets mushrooms simmered in Cognac,
Thermidor-Style Head and Parisian-Style Claws

Meursault 1er Cru "Charmes",
Domaine des Comtes Lafon - 2011

Veal fillet in puff pastry

artichokes à la Barigoule

Mazis-Chambertin Grand Cru,
Domaine Dugat-Py - 1997

Selection of matured cheeses

Pessac-Léognan, Grand Cru au Classement des Graves de 1953,
Château La Mission Haut-Brion - 2001

Herb sorbet

with citrus supremes

Chocolate parfait

truffle Sauce

1e Grand Cru au Classement de Sauternes en 1855,
Château Rieussec - 1982
Served in a Magnum

LE TAILLEVENT

A true destination, where refined and generous cuisine is matched
by the excellence of French service and an unparalleled wine cellar.

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