

New Year's Eve
Tuesday, Decembre 31st, 2019

Guest arrival from 8pm for drinks

Meal served at 8.45pm

Party favors at midnight

Appetizer : Salmon sesame Tataki, with soja sauce foam
Sparkling Ferme d'Oz Cocktail

BOC

Scallop carpaccio with lime and ginger marinade
Apremont, Terre de famille, Jean Cavallé

BOC

Red mulled filet, virgin olive oil and wild rice
Croze-Hermitage, Domaine Pradelle

BOC

Breather : Chartreuse Ice cream and Genépi Liquor

BOC

Duck filet, orange sauce, thyme roasted apples and larded green beans
Rasteau, Domaine des Escaravilles

BOC

Lemon curd on shortbread biscuit, limoncello jelly and raspberry coulis
Champagne Veuve Pelletier

Adult : 62€/person

With Wine pairing : 94€/person

Kid's Menu 30€ -12 ans

Cocktail Sunrise (No Alcohol)

BOC

Smoked trout on toast

BOC

**Chicken supreme with cream,
Tagliatelles pasta and seasonal vegetables**

BOC

Iced Nougat and red berries coulis

La Ferme d'Oz

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