

The Elephant Walk

2014 NEW YEAR'S EVE MENU

Mousseline de Poisson Fumé, Vinaigrette à l'Estragon

Delicate mousse of local yellowtail sole with highlights of smoked bluefish garnished with asparagus and micro greens and accented with fresh tarragon vinaigrette and cucumber crème fraiche

\$12.50

Salade de Jeunes Pousses aux Fèves de Cacao Crus

Organic baby kale and Charles River farm micro-greens sprinkled with organic raw cacao nibs and toasted slivered almond served with nutty Japanese brown rice and hard cooked cage-free egg; dressed with lemon, olive oil and dashes of sesame oil and gluten-free soy sauce (vegetarian and gluten-free)

\$12.95

Canard au Curry Vert

Boneless duck braised in spicy green curry with udon-style rice noodles, oyster mushrooms, shaved Napa cabbage, and scallion

\$19.95

Côtelettes d'Agneau Grillées et Feuilleté d'Épinards

Grilled New Zealand lamb chops with caramelized pearl onion-red Burgundy sauce; served with dressed baby arugula and golden puff pastry filled with spinach and sweet potato

\$26

Ratatouille aux Légumes d'Hiver, Polenta au Parmesan

Slow-cooked ratatouille with organic winter and root vegetables garnished with sautéed oyster mushrooms and crispy Parmesan cheese polenta (vegetarian and gluten-free)

\$19.50

Cassoulet de Castelnaudary

This version of the traditional French dish is from the town of Castenaudary in southern France and features Great Northern beans slow-simmered with duck confit, pork garlic sausage and salted pork

\$22.95

Menu Subject To Updates by Our Chefs



BOSTON – 900 Beacon Street / CAMBRIDGE – 2067 Massachusetts Av