

Ludo

# Bonne Année!

## New Year's Eve Menu

### To Start

House baguette, served warm with artisan salted butter (vgo, dfo)  
Tuna & kingfish ceviche, lettuce cups (gf)

### Entrées

Salmon tartare, pickled cucumber, and hints of dill (gf)  
Braised lamb shoulder cigars, cocoa dust, aged balsamic  
Lobster éclair, tarragon, celery, caviar

### Mains to Share

Beef chateaubriand surf & turf, prawns, bordelaise sauce (gf, df)  
Provençal pan-seared market fish, vegetable medley (gf, df)  
Potato & cabbage gratin, garlic, thyme (v, gfo)  
Grilled asparagus, manchego, toasted almond, lemon, (gfo, vgo, dfo)

### Dessert

Vanilla & raspberry vacherin, meringue, chantilly cream, pistachio (v)

