

# CHEZ HUGO

## NEW YEAR'S DAY

January 1st, 2019

### FIRST COURSE

Onion Toast

Grilled sweet onions, comté cheese

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Saumon Fumé

Juniper berry smoked steelhead, buckwheat blinis,  
crème fraiche, pickled red onions

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Salade de Laitue

Little gem, oyster dressing

### SECOND COURSE

CANARD CONFIT

Duck leg confit, poached egg, chives

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STEAK & EGGS

6 oz. bavette, hollandaise sauce, sweet potato rosti

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Croque Monsieur/Madame

Comte cheese & ham waffle, black truffle

### DESSERT

Gâteau au Fromage Blanc

Yuzu cheesecake

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Profiteroles

Coffee & chocolate



Menu subject to change based on availability of local products.  
Consuming raw or undercooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of foodborne illness.  
Parties of six or more may be charged 20% gratuity.

Chef Steve Monnier