

NEW HOTEL MERTENS

GRAND RAPIDS, MICHIGAN

NEW YEAR'S EVE 2018

FROM 4PM
TO LATE

SEATINGS AFTER 9:
JOIN US AS WE COUNT-
DOWN TO MIDNIGHT
AND FOR THE MARCH
OF
THE MERTENS TEAM
PLUS A
COMPLIMENTARY MID-
NIGHT TOAST

FIRST COURSE

Salade composée. Champagne vinaigrette

—or—

Half-dozen oysters on the half shell with sauce mignonette

—or—

Half-ounce of Osetra caviar with potato blini, sifted egg, brunoise shallot and hatched caper. Supplement

SECOND COURSE

Onion soup gratinée

—or—

Pâté de Campagne

—or—

Single jumbo sautéed scallop with champagne and leek

—INTERMEZZO—

LEMON SORBET WITH FRESH MINT

THIRD COURSE

Lobster Thermidor. Anna potatoes. Sautéed spinach

—or—

Housemade cresto de galle pasta with comté, Louise Earl Ham and black truffle sauce

—or—

Tournedo Rossini. Filet mignon topped with seared foie gras. Black truffle sauce

Add black truffle shavings to the pasta or tournedo for a supplement

FOURTH COURSE

King cake —or— Crème Caramel —or— New Year's Chocolate

\$79

WINE PAIRING MENU

\$85

—First course—

NV Taittinger, Champagne (4oz)

—Second course—

2014 Dom Matrot Blagny, (4oz)
Cote de Beaune Premier Cru. Pinot Noir.

—Third course—

2010 Château Petit Smith Haut Lafite (4oz)
you may choose Dom Daulny, Sancerre as an alternative

—Dessert—

2009 Cypres Climens, Sauternes (2oz)

—Farewell toast—

NV Taittinger, Champagne (4oz)

BEVERAGES

Please see our wine, beer and spirits menus for
our complete selection of beverages

SPIRIT ADDITIONS

Saint Sylvester

Sparkling wine, Chambord, Fresh orange juice, walnut bitters

10

SPARKLING WINE

By the glass:

NV De Fere, Cuvee Jean Louis.....8
Loire. Airen, Ugni Blanc, Durello and Chardonnay.

NV Charles Bove, Brut.....11
Loire. Chenin blanc, chardonnay. Traditional method.

2016 Shady Lane Sparkling Riesling.....13
MI. Bright acidity with sweet peach and pear notes.

NV Amelia, Sparkling Rosé.....13
Cremant de Bordeaux. 85% Merlot. Lychee, raspberry notes.

N. Feuillette Blue 375ml bottle.....65
Champagne. White fruit and light hazelnut.

French Champagne by the bottle:

NV Baron Fuente, Brut.....98
Pinot meunier and chardonnay. Light yellow in colour with very fine mousse.

NV Baron Fuente, Rose "Delores".....110
Chardonnay, pinot noir, pinot meunier. Light, tart berry fruit with cream biscuit.

NV Taittinger Brut.....130
Pinot Noir and abundant Chardonnay, the latter adding body and freshness. Zesty, creamy citrus.

2009 Dom Perignon.....379
Pinot noir and chardonnay. A tight, finely constructed mousse. Nose of yeast and apple.

VEGETARIAN OPTIONS AVAILABLE. PLEASE INQUIRE

MENU SUBJECT TO CHANGE BASED ON
AVAILABILITY OF CERTAIN INGREDIENTS