

NEW YEAR'S EVE

December 31st

Celebrate 2023 with a seven-course dinner by Chef Vincent Gomis at Amis St. Barth followed by a party on the W.T.F Rooftop to countdown to midnight

7 COURSE MENU

Sea urchin shell
coconut-lime foam

Crispy lobster
bisque sauce emulsion refreshed with verbena

Scallops in a shell gratinated with Leclere Briant champagne
Melanosporum truffle

Wild turbot, lemon butter beated, Arcachon's shellfish
gold Imperial Casparian caviar

Demi-deuil Bresse Poultry
albufera sauce and puffed potatoes

Mont d'or with yellow wine
Potato from Noirmoutier, grated truffle

Grand cru chocolate soufflé tart
cocoa grué, Alba truffle

450€ /person
Excluding beverages

