



# Joyeux Noel!



Sunday, December 24, 4-10pm  
Monday, December 25, 11-8pm

\$75 Four Course Prix Fixe  
OR à la Carte

## Hors- D'Oeuvres-

Half- Dozen Oysters, Mignonette Sauce 15.  
Salmon Pate and Smoked Salmon 14.  
Escargots Bourguignon 10.  
Terrine of Foie Gras, Sauternes Aspic with Brioche 20.

## Soups and Salads-

Butternut Squash Soup with Chestnuts Chunks 10.  
Maine Lobster Bisque with Lobster Bits 11.  
French Onion Soup 10.  
Frisée with Bacon and Grilled Shrimp 12.  
Crispy Goat Cheese Salad with Caramelized Walnuts 10.  
Romaine Hearts with Fresh Grapes and Roquefort Crumble 12.  
Belgian Endive Salad, Grapes and Candied Walnuts 10.

## Entrees-

Wild Mushroom Risotto 24.  
Sea Scallops, Provencale with Baby Spinach 30.  
Breaded Dover Sole Maxim's 35.  
Duck Magret a l'Orange with Wild Rice 30.  
Grilled Rack of Lamb, Potato Gratin 35.  
Venison Medallions, Blueberries, Sweet Potato Puree 32.  
Tournedos Rossini with Mashed Potatoes 35.

## Desserts- 10

Assorted Macarons  
Crème Brulée  
Chocolate Mousse  
Buche de Noël  
Profiterolle au Chocolat