



Joyeux Noel!



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

\$75 Four Course Prix Fixe
OR à la Carte

Hors- D'Oeuvres-

Half- Dozen Wellfleet Oysters, Mignonette Sauce 18.
Salmon Pate and Smoked Salmon 15.
Escargots Bourguignon 12.
Terrine of Foie Gras, with Brioche 22.

Soups and Salads-

Butternut Squash Soup with Fresh Truffles 12.
Frisée with Bacon and Grilled Shrimp 12.
Soft Goat Cheese with Beets Salad 12.
Romaine Hearts with Fresh Grapes and Roquefort Crumble 12.
Belgian Endive, Brie and Grapes Salad 12.

Entrees-

Asparagus Risotto 26.
Sea Scallops, Provençale with Baby Spinach 30.
Roasted Halibut Fillet, Ratatouille, Champagne Sauce 30.
Breaded Dover Sole Maxim's, Lobster Sauce 35.
Duck Magret à l'Orange with Wild Rice 32.
Grilled Veal Chop with Wild Mushroom Sauce 35.
Venison Medallions, Blueberries, Sweet Potato Fries 33.
Beef Tenderloin Wellington 35.

Desserts- 10

Assorted Macarons
Hazelnut Crème Brulée
Lemon Tart
Chocolate Mousse
Chocolate Christmas Log Cake