



# Joyeux Noel!



Friday, December 24, 4- 9:30 pm  
Saturday, December 25, 11- 8 pm

\$69 Three Course Prix- Fixe

## Hors- D'Œuvres-

Butternut Squash Soup with Fresh Truffles  
Escargots Bourguignon  
Salmon Pâté and Smoked Salmon  
Soft Goat Cheese with Beets Salad  
Romaine Hearts with Fresh Grapes and Roquefort Crumble  
Belgian Endive, Brie, and Grapes Salad  
Terrine of Duck with Truffles  
Pan Seared Foie Gras with Poached Pear (+10)

## Entrees-

Wild Mushroom Risotto  
Sea Scallops, Provençale with Baby Spinach  
Roasted Halibut Fillet, Black Chanterelles, Champagne Sauce  
Dover Sole Meunière, Lobster Sauce (+5)  
Duck Magret à l'Orange with Wild Rice  
Three Lamb Chops, Potato Gratin  
Veal Chop with Wild Mushroom Sauce  
Venison Medallions, Blueberries, Sweet Potato Fries  
Beef Tenderloin Wellington

## Desserts-

Assorted Macarons  
Almond Crème Brulée  
Chocolate Mousse  
Lemon Tart  
Raspberry and Cassis Sorbet  
Grand Marnier Souffle (+5)