



Joyeux Noel!



Monday, December 25, 11- 8 pm

\$78 Three Course Prix- Fixe

Hors- D'Œuvres-

Lobster Bisque with Lobster Bits
Escargots Bourguignon
Salmon Pâté and Smoked Salmon
Roasted Beets Salad with Soft Goat Cheese
Romaine Hearts with Fresh Grapes and Roquefort Crumble
Belgian Endive, Brie and Pear Salad
Terrine of Foie Gras (+10)
Pan Seared Foie Gras with Poached Pear (+10)

Entrees-

Wild Mushroom Risotto
Sea Scallops, Provençale with Baby Spinach
Sea Bass Fillet, Meunière Capers Butter Sauce
Salmon Fillet, Champagne Sauce, Chives and Salmon Caviar
Duck Magret à l'Orange with Wild Rice
Three Lamb Chops, Potato Gratin
Veal Chop with Wild Mushroom Sauce
Venison Medallions with Blueberry Sauce
Beef Tenderloin Wellington

Desserts-

Assorted Macarons
Vanilla Crème Brulée
Chocolate Mousse
Lemon Tart
Cassis Sorbet
Bûche de Noël
Grand Marnier Soufflé (+5)