

Joyeux Noel!



Thursday, December 24th,
11- 9pm

$79 Three Course Prix- Fixe
(Tax and Gratuity not included)

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
Stripped Wild Bass, Champagne Sauce, Chives and Salmon Caviar
Slow Baked Salmon Fillet, Ratatouille
Duck Magret à l' Orange with Wild Rice
Three Lamb Chops, Potato Gratin
Veal Chop with Wild Mushroom Sauce
Venison Chops with Blueberry Sauce
Beef Tenderloin Wellington

Desserts-

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