

Merry Christmas

Thursday December 24th, 2015

Appetizers ãa la Carteö \$15.

BUTTERNUT BISQUE WITH CRISPY PROSCIUTTO SOLDIERS
ROMAINE HEART W/ SHRIMP & LEMON DRESSING
5 OYSTERS SERVED SASHIMI STYLE
TUNA TARTAR, SOUR CREAM AND CAVIAR
ESCARGOT CROUSTADE, WILD MUSHROOM FORRESTIER
DUCK FOIE-GRAS MOUSSE & APPLE FLAMBE

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Entrées ãa la Carteö \$30.

SOLE GOUJONS, BROWN BUTTER, PEAS AND MUSSELS
HOMEMADE LOBSTER AND RICOTTA RAVIOLI & BISQUE
BRAISED SHORT RIBS BOURGUIGNON
ROASTED BEEF TENDERLOIN, POTATO ANNA, BLACK PEPPER SAUCE (ADD \$3.)
ROASTED CHICKEN BREAST WITH ROYAL AND VEGETABLES
DUCK CONFIT, BRUSSEL SPROUT AND BLACK TRUMPET

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Dessert ãa la Carteö \$12.

BUCHE DE NOEL
Traditional Chocolate and Coffee Christmas log

Prix Fixe \$49 (3 courses Menu)

Pairing Suggestion

Sparkling Blanc de Blanc Brut \$56.
Champagne Delahaie Brut premier \$86.
3307 Sancerre 2012 Louis Armond \$58.
3402 Côtes de Provence 2014 Château Staint-Maur \$52.
5304 La Clape 2012 Domaine Delafont \$72.