



Christmas Eve

Sunday December 24th, 2017

**OYSTER SERVED SASHIMI STYLE
MUSHROOM BISQUE TRUFFLE FLAVOR**

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**TUNA TARTAR, SOUR CREAM AND CAVIAR
DUCK FOIE-GRAS MOUSSE AND GRILLED BAGUETTE**

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**GIANT HOMEMADE LOBSTER, SPINACH AND RICOTTA RAVIOLI
ROASTED BEEF TENDERLOIN, POTATO ANNA, BLACK PEPPER SAUCE
CRUSTED RACK OF LAMB, HARICOTS VERTS, PROVENÇAL REDUCTION**

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BUCHES DE NOEL
Traditional two flavors Christmas log

Prix Fixe \$85.
(4 courses Menu)

No A La Carte