



# Joyeux Noel!



Wednesday, December 25,  
11- 8 pm

\$78 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  
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 Brûlée  
Chocolate Mousse  
Lemon Tart  
Cassis Sorbet  
Bûche de Noël  
Grand Marnier Soufflé (+5)