



3 Course Menu

Monday, December 24th From 5 pm to 9 pm / \$49.95 Per Person

Le Cocktail du Père Noël (Crème de Cacao, Peppermint Schnapps, Cream) \$14

Velouté de Potiron

Butternut Squash, Chives, Truffle Oil

or

Salade Cacao

Field Greens, Tomatoes, Heart of Palm, Walnut, Golden Raisins, Goat Cheese, Balsamic Dressing

or

Terrine de Foie Gras de Canard et sa Brioche

Duck Foie Gras Terrine, Fig Compote, Warm Brioche

Flétan Grillé

Pan seared Pacific Halibut, Broccolini, Potato Cake, Red Bell Pepper Coulis

or

Saumon Grillé

Grilled Salmon, Polenta Cake, Broccolini Fennel Cream Sauce

or

Magret de Canard, Sauce Myrtille

Pan-Seared Duck Breast, Braised Endives, Potato Gratin, Orange Gastrique

or

Carré d'Agneau aux Herbes

Herb Mustard and Panko Crusted Rack of Lamb, Polenta Cake, Baby Carrots, Marchand de Vin

or

Filet Mignon Grillé, Sauce au Porto

Beef Filet Mignon, Roasted Asparagus, Potato Gratin, Sauce Au Poivre

or

Raviolis aux Champignons

Portobello Mushroom Raviolis with Grilled Asparagus, Shaved Parmesan, Creole Tomato Sauce

Chocolate Cake

Served with Vanilla Ice Cream, Caramel Sauce

or

Trio Crème Brûlée

Served in three flavors: Vanilla, Chocolate, and Passion Fruit

Please advise any dietary restrictions. No substitution please.