

Christmas Eve Prix Fixe Menu

\$68.00 per person

Appetizer

Crispy veal sweetbread with wild mushrooms.
Local fried oysters, tartare sauce, fried lemon and parsley.
Cassolette of snail from Burgundy, garlic confit, Italian parsley.
Terrine of duck and foie gras, pickled turnip.
Roasted red and golden beet, farm salad, orange hazelnut, goat cheese.
Smoked salmon mimosa, white asparagus, red onion, capers, lemon.
Velouté of lobster bisque, lobster boudin, leek, and cauliflower.

Entrée

Fricassee of Maine lobster, ginger, lemon, sauterne sauce, diced red pepper, mango, avocado, pasta.
Roasted duck magret, orange, pomegranate sauce, parmentier of duck confit.
Black angus NY Steak "au Poivre", potato gratin, ginger, brussel sprout.
Icelandic bass with porcini, salsify, fingerling potato, cipollini onion, garlic sauce.
Roasted veal tenderloin, parmesan crust, niçoise ratatouille, green beans, fingerling potato.

Dessert

Assortment of French cheese, dried fruits and nuts.
Hazelnut chocolate "Bûche de Noël" Christmas log.
Pistachio Crème brûlée, raspberry, hazelnut cookie.
Vacherin of black currant sorbet, vanilla ice cream.
Cake of light crepes with passion fruit and mango sorbet.