

# Merry Christmas

## LOBSTER BISQUE EN CROUTE

### FOIE GRAS TERRINE

Fig preserve, toasted brioche

### DECADENCE OF SALMON AND CREAM CHEESE

Marinated Smoked Salmon lined with  
herbed cream cheese  
finished with Cucumber Salad

### COQUILLES ST. JACQUES

Sea scallops bay shrimp and mushrooms in a light  
cream sauce

With a cheese and garlic parsley crust



### BOSTON LETTUCE

Pecans, blue cheese crumbles,  
mustard seed vinaigrette

### SALADE TOMATES ET CHEVRE

Three different tomatoes with herb goat cheese  
and herb vinaigrette



### FILET AND LOBSTER

Tournedo of beef, white wine truffle sauce.  
served with lobster pouch thermidor style,  
Served with fresh vegetable and starch of the day

### HORSERADISH CRUSTED RACK OF LAMB

Roasted rack of lamb topped with horseradish  
served with lamb sauce, fresh vegetable  
and starch of the day.



### CREPE SUZETTE

Crepes served with a hot sauce of caramelized sugar,  
orange juice and Grand Marnier

### SOUFFLES

Grand Marnier, Pumpkin, or Raspberry

### APPLE STRUDEL

With Vanilla Sauce

80. per person

## PUMPKIN BISQUE

Topped with smoked bacon,  
curry cream, finished with maple syrup

## SHRIMP ANDRE

Tomato confit, champagne beurre blanc, capers

## TOMATO AND ONION TART

Caramelized onions, roasted tomatoes,  
herb boursin cheese



## CLASSIC AMERICAN WEDGE

Iceberg topped with crispy applewood smoked  
bacon, maytag blue cheese and tomatoes  
finished with Creamy Italian dressing.



## SLOW ROASTED GOOSE

Oven roasted goose  
Served with potato dumplings,  
braised red cabbage and natural sauce.

## FILET MIGNON

Tenderloin with wild mushrooms,  
Bordelaise sauce,  
fresh vegetable and starch of the day.

## HERB-ROASTED FILET OF SALMON

Topped with dill beurre blanc,  
fresh vegetables and starch  
of the day



## CRÈME BRULÉE

Vanilla custard with caramelized sugar

## CREPE SUZETTE

Crepes served with a hot sauce  
of caramelized sugar,  
orange juice and Grand Marnier

## TRADITIONAL YULE LOG

\*Substitute a Soufflé for an additional 6.

70. per person