

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.



ROASTED DUCK

Oven roasted Duck
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