

Merry Christmas

LOBSTER BISQUE en Croute

FOIE GRAS TERRINE
Fig Preserve, Toasted Brioche

**DECADENCE of SALMON
& CREAM CHEESE**
Marinated Smoked Salmon
Herbed Cream Cheese
Cucumber Salad

COQUILLES ST. JACQUES
Sea Scallops, Bay Shrimp, Mushrooms
Light Cream Sauce
Cheese & Garlic Parsley Crust



BOSTON LETTUCE
Pecans, Blue Cheese Crumbles
Mustard Seed Vinaigrette

SALADE TOMATES ET CHEVRE
Three Different Tomatoes, Herb Goat Cheese
Herb Vinaigrette



FILET AND LOBSTER THERMIDOR
Petite Tenderloin of Beef, Peppercorn Sauce
Classic Lobster Thermidor,
Vegetable, Starch of the Day

**CARVED MUSTARD CRUSTED
RACK OF LAMB**
Medley of Fresh Vegetables, Starch of the Day
Lamb Sauce



CREPES SUZETTE
Crepes, Caramelized Sugar
Orange Jus, Grand Marnier Sauce

SOUFFLÉS
Grand Marnier or Pumpkin

CHOCOLATE TEMPTATION
Layered Cake, Chocolate Genache

\$89. per person*

you may substitute from the right side

PUMPKIN BISQUE
Maple Syrup

SHRIMP SCAMPI
Crème Fraiche

FRENCH ONION & TOMATO TARTE



**CLASSIC AMERICAN WEDGE
WALDORF STYLE**
Iceberg Lettuce, Applewood Smoked Bacon
Maytag Blue Cheese, Tomatoes
Marinated Apples, Grapes and Walnuts



CHICKEN WELLINGTON
Roasted Chicken Breast, Mushroom Duxelle
Puff Pastry, Spinach Sauce
Vegetable, Starch of the Day

ROASTED CARVED PRIME RIB
Stuffed Baked Potato
Vegetable of the Day
Au Jus, Horseradish Sauce

STUFFED FILET OF SALMON
Filet of Salmon Stuffed with Shrimp Mousse
Spinach Sauce, Vegetable, Starch of the Day



CRÈME BRÛLÉE
Vanilla Custard, Caramelized Sugar

CREPES SUZETTE
Crepes, Caramelized Sugar
Orange Jus
Grand Marnier Sauce

\$79. per person*

*Upgrade to a Soufflé for \$6.