

Merry Christmas

LOBSTER BISQUE EN CROUTE

FOIE GRAS TERRINE

Fig preserve, toasted brioche

SALMON GRAVLAX

Marinated Salmon finished in cognac served with assorted wild greens

COQUILLES ST. JACQUES

Sea scallops 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



BEEF AND LOBSTER

Tournedos of beef, port wine truffle sauce, served with lobster thermidor, au gratin potatoes and fresh vegetables of the day

RACK OF LAMB PERSILLE

Roasted rack of lamb with garlic and herbs, served with rosemary au gratin potatoes and fresh vegetables of the day



CREPE SUZETTE

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

SOUFFLES

Grand Marnier, Chocolate, or Raspberry

APPLE STRUDEL

With Vanilla Sauce

75. per person

PUMPKIN BISQUE

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

SHRIMP ANDRE

Tomato confit, champagne beurre blanc, capers

WILD MUSHROOM AND ONION TART

Caramelized onions, wild mushrooms, herb goat boursin cheeses



BOSTON LETTUCE

Pecans, blue cheese crumbles, mustard seed vinaigrette



DUCK A L'ORANGE

Braised red cabbage, sweet potato parsnip pie

FILET MIGNON

Tenderloin topped with wild mushrooms, Bordelaise sauce, au gratin potatoes, fresh vegetables of the day

HERB-ROASTED FILET OF SALMON

Topped with crab meat and tomato beurre blanc, au gratin potatoes, fresh vegetables 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

APPLE TART

Served warm with caramel ice cream

*Substitute a Soufflé for an additional 5.

65. per person