

Merry Christmas



LOBSTER BISQUE EN CROUTE

FOIE GRAS TERRINE

Fig preserve, toasted brioche,
glass coteaux du layon

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

SALAD TOMATOES ET CHEVRE

Three different tomatoes with herb goat cheese
and balsamic vinaigrette



BEEF AND LOBSTER

Tournedo of beef, port wine truffle sauce.
served with lobster thermidor,
au gratin potatoes and haricot verts

RACK OF LAMB PERSILLE

Roasted rack of lamb with garlic and herbs, served
with rosemary au gratin potatoes
and a watercress salad



CREPE SUZETTE

Crepes served with a Grand Marnier sauce

SOUFFLES

Grand Marnier, Chocolate, or Raspberry

CHOCOLATE MOUSSE

Classic Chocolate Mousse

75. per person

PUMPKIN BISQUE

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

SHRIMP ANDRE

Tomato confit, champagne beurre blanc, capers

ONION TART

Caramelized onions, bacon bits,
herb goat boursin cheeses



BOSTON LETTUCE

Pecans, blue cheese crumbles,
mustard seed vinaigrette



DUCK A L'ORANGE

Lavender honey glaze, braised red cabbage,
sweet potato parsnip pie

FILET MIGNON

Tenderloin topped with wild mushrooms,
Bordelaise sauce, au gratin potatoes,
haricot verts, and carrots

FILET OF GROUPER

Topped with Coquille St. Jacques served with
shrimp, scallops, creamer potatoes
and truffle beurre blanc



CRÈME BRULÉE .

Raspberries

CREPE SUZETTE

Crepes served with a Grand Marnier sauce

APPLE TART

Served warm with caramel ice cream

6l. per person

