



Joyeux Noël

Christmas Menu

**Amuse Bouche**

**Les Petites Assiettes**

6 Beausoleil Oysters N.B, Canada, Mignonnette (extra oyster \$3/each)

Terrine de Foie Gras, Pruneaux d’Agen Confits, Toasted Rustic Bread

Calamari “Provençale”, Mussels, Tomatoes, Garlic, Fennel, Olive w/pit

Sautéed Fresh Shrimp, Tomato, Basil, Garlic, Mussels, Gigli Pasta

Beef Filet Mignon Tartar, Amish Salad, French Fries

Winter Salad, Red Cabbage, Chioggia and Golden Beets, Parsley Root, Endive, Roasted Eggplant, Bleu d’Auvergne, Caramelized Pecans

“Garbure” Soup with Savoy Cabbage, Coco Beans, Duck Confit

**Les Entrées**

Bourride, Sautéed Calamari, Monkfish, Mussels, Calamari, Zucchini, Tomato, Aioli

Grilled Black Seabass Filet, Braised Fennel Heart with Orange, Pomme Purée

Poached Lobster in Hazelnut Butter, Forbidden Rice, Pak Choi, “Corail” Sauce

Risotto with Royal Trumpet, Hen of the Wood, Chanterelles, Shiitake Mushroom

Pan Seared Venison Loin, Poivrade, Chestnut-Celery Root Purée, Quince, Red Currant

Pan Seared Beef Filet Mignon, Painted Hill Farm, French Fries & Red Wine Shallots Reduction

With Pan Seared Foie Gras (add \$10)

Roasted Domestic Rack of Lamb, Flageolet Beans, Cipollini Onions, Rosemary Jus

Duck Breast à l’Orange, Kale, Shallots, Pomme Purée

With Pan Seared Foie Gras (add \$10)

**Les Fromages**

Cheese Selection (add \$12)

**Le Dessert**

Bûche de Noël – Chestnut, Pear Confit, Chocolate, Berries Coulis

Pineapple, Coconut Sorbet - Roasted Pineapple, Mango Sauce

Gâteau à l’Orange -Blood Orange Sorbet

\$75 pp

**Exclusive of tax and gratuities**

**Offered Monday 24<sup>th</sup> Dinner only & Tuesday, Christmas Day, from 12 noon to 9PM**

**No A La Carte Menu Available**

***Piquette***- A lower wine in alcohol made from a second press by adding water to grape Pomace,  
For the personal consumption of the “vigneron”