

Christmas Eve Dinner 2018

Monday, December 24th 2018

First Course Choice of:

Sweet Potato & Parsnip Soup

Goat Cheese Foam

Roasted Yellow Beet Tartare, Farm Cured Egg Yolk

Baby Arugula, Lemon-Truffle Vinaigrette, Tomme de Savoie Chip

Crater Lake Vodka & Citrus Gravlax "Tart Fine"

Puff Pastry, Leeks compote, Horseradish Cream, Capers & Onion

Baked Goat Cheese & Poached Pear Salad

Onion-Cassis Gastrique, Golden Balsamic & Walnut Vinaigrette

Main Course Choice of:

Pan Roasted Jidori Chicken & Lobster Sauce

Corn Risotto, Sautéed Winter Baby Vegetables

Herb Crusted Scottish Salmon

Braised French Lentils "Du Puy", Crispy Lardons, Matelote Sauce

Grilled New Zealand Lamb Chop

"Tian" of Mediterranean Vegetables

Roasted Baby Potato Medley, Fig Gastrique

Grilled Beef Tenderloin & Sautéed Jumbo Shrimp

Prosciutto Wrapped Asparagus, Pomme Purée

Sauce Choron, Port Demi-Glace

Dessert:

Parfait Glacé aux Mandarines & a la Cannelle

Frozen Parfait with Tangerine & Cinnamon

Bittersweet Chocolate Sauce

Joyeux Noël

Menu 65.00 per Person

Tax & Gratuity not included, no split plates or substitutions

A La Carte Bistro Menu

For the Table to Share

Petit Seafood Platter 46

4 Gulf Shrimp, 4 Pacific, 4 Atlantic Oysters & Chilled Mussels
Red Wine Mignonette, Horseradish Cream & Sauce Aurore

Escargot de Bourgogne, ½ or 1 Dozen 16/28

Oven Baked Snails in Garlic & Parsley Butter

Assorted Charcuterie & Artisanal Cheese 20

Seasonal Garnish, Honeycomb

Appetizers

French Onion Soup Gratinée 13

with Cave Aged Gruyère

Cocktail de Crevette & Lump Crab Verrine 18

Bay Shrimp with Sauce Aurore, Lump Crab with Citrus Vinaigrette

Pan Seared 2oz Foie Gras au Pain D'Épice 22

Gingerbread Crust, Cipollini Onion Confit, Apple Cider Reduction

Boston Butter Lettuce & Shaved Root Vegetables 14

Espelette Croutons, Champagne Vinaigrette

Main Course

Pan Seared New Zealand Pink Snapper 42

Artichoke Ravioli, Barigoule Vinaigrette, Basil oil

Oven Roasted Half Duck aux Figs 43

Prosciutto Wrapped Asparagus, Baby Potato Confit, Fig Gastrique

Grilled Beef Tenderloin "Rossini", Truffle Sauce 46

Foie Gras Au Torchon, Pomme Purée, Sautéed Winter Baby Vegetables

Grilled Veal Loin Steak & Fresh Porcini Mushroom 44

Buttered Noodles, Cream Sauce

Dessert

Warm Pear Tart, Salted Caramel Ice Cream 12

French Vanilla Crème Brulée, Fresh Strawberry 12

Sorbet Normand, Green Apple Sorbet with Calvados 13

Parfait Glacé aux Mandarines & a la Cannelle 14

Menu is subject to change