

CHRISTMAS DAY dinner

OPEN at 4 pm

MENU 3 COURSES START \$ 52 + TAX

COMPLIMENTARY Sparkling BRUT ROSE "Le Charmant" & AMUSE-BOUCHE

APPETIZERS

COUNTRY STYLE TERRINE

with DUCK LIVER, FIGUES, TOASTED BRIOCHE

SALMON GRAVELAX

LEMON MOUSSELINE , TOASTED BRIOCHE

ROYAL LOBSTER BISQUE

CREAMY VELOUTE , LOBSTER CHUNKS

DELICE OF CHRISTMAS DAY

ARUGULA, ROASTED PEACHES foie gras dices, NUTS, BERRIES, PARMESAN

ENTREES

SALMON COULIBIAC EN CROUTE

SPINACH, BEURRE BLANC SAUCE,

SAUTED DUCK BREAST MAGRET

BUTTER BERRIES HONEY ORANGE DEGLAZED

BAKED GROUPER FILET (supl \$12)

SAUCE DIEPPOISE & MUSSELS A LA CREME

PAN SEARED JUMBO DRY SCALLOPS (supl \$12)

EN CROUTE, LEEKS, BEURRE BLANC SAUCE

ROASTED LAMB CHOPS NEW ZEALAND (supl \$18)

PORT WINE SC, ROSE MARY MILK PEARLS

TOURNEDOS ROSSINI (supl \$18)

FILET MIGNON 7OZ, DUCK FOIE GRAS MEDAILLON, MADEIRA SAUCE

DESSERTS

BUCHE DE NOEL CHOCOLATE

ORANGE CAKE WITH CASCADE OF BERRIES, ORANGE CRÈME ANGLAISE

OMELETTE NORVEGIENNE FLAMBEE GRAND MARNIER

FONDANT CHOCOLATE MOUSSE CAKE DOUBLE DARK CALLEBAUT-BELGIUM

MINIARDISES & COFFEE INCLUDE

HOMEMADE APPETIZERS, SAUCES, VEGGIES SIDES, DESSERTS

MERRY CHRISTMAS...