

Merry Christmas!

Saturday, December 24, 2011



Entrée

(choice of)

Bisque de Homard

Lobster bisque with Cognac & tarragon

Strudel

Duck and mushroom strudel, Oregon huckleberry gastrique

Salade Lyonnaise

Frisée salad, warm shallot vinaigrette, smoked bacon lardons, petite croutons, poached egg

Plats Principaux

(choice of)

Civet de Sanglier

Braised wild boar with root vegetables & creamy polenta

Filet Mignon

Roast beef tenderloin with sauce Béarnaise, sweet potato flan, brussel sprouts in brown butter & toasted almonds

Koulibiac de Saumon

Scottish salmon & Dungeness crab mousse with saffron rice, wrapped in puff pastry, Champagne dill beurre fondue

Dessert

Buche de Noël

Traditional Yule log cake with chocolate hazelnut butter-cream, raspberry purée

Île Flottante

Poached meringue, crème anglaise, toasted almonds & caramelized sugar tuile

Pouding au Riz

Christmas rice pudding with brandied cherries & toasted almonds

\$49.00 per person exclusive of beverages, tax and gratuity

\$24.00 Children's menu available

Vegetarian options are always available

Reservations required