

Joyeux Noël!

Christmas Eve Dinner

Saturday, December 24, 2016

Entrée

Bisque de Homard

Lobster bisque with Cognac & tarragon

Strüdel

Duck & mushroom strudel, sour cherry gastrique

Salade Chèvre

Wild arugula salad, sherry vinaigrette, warm goat cheese crouton,
toasted hazelnuts & red radish

Plats Principaux

Civet de Sanglier

Wild boar braised in red wine, root vegetables,
toasted chestnuts, crispy polenta

Côte de Bœuf

Roast prime rib of beef, sauce Béarnaise, pommes frites

Bouillabaisse

Saffron & Pastis infused seafood stew from Marseilles, wild prawns,
mussels, scallops, cod, rouille croûton garnish

Dessert

Bûche de Noël

Traditional Yule Log cake with chocolate hazelnut butter-cream,
crème anglaise

\$54 per person exclusive of beverages, tax and gratuity
Children's menu available