



Menu

\$69.95

Christmas's Dinner

(December 24th, 2017)



Hors d'Oeuvres

Rain Deer Carpaccio with Foie Gras shavings,
Pomegranate vinaigre

or

Classic Coquille St-Jacques with Armagnac

- Christmas's Granités -

Main Courses

Slow Roasted Goose Ballotin with Chestnuts & Cranberries,
spiced Rhum & Truffle jus

or

Butter poached Sturgeon on a Salsifis purée,
Cabernet Merlot reduction, crispy Brussel sprouts

Desserts

Bûche de Noël