



Menu

\$69.95

Christmas Dinner

(December 24th, 2017)



Hors d'Oeuvre

Reindeer Carpaccio With Foie Gras Shavings,
Pomegranate Vinaigre

or

Classic Coquille St-Jacques With Armagnac

- Christmas Granité -

Main Course

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

Dessert

Bûche De Noël