

Christmas Eve Menu

3 COURSE DINNER

\$66 + TAX + GRATUITY

STARTERS

(CHOOSE 1)

FIELD GREENS

ROQUEFORT CHEESE & CARAMELIZED NUTS

LOBSTER BISQUE

CREAMED RICH AND AROMATIC

ROASTED BEETS

GRANA PADANO, SUNFLOWER SEEDS

SHRIMP COCKTAIL

CLASSIC CHILLED SHRIMP, HOUSE COCKTAIL SAUCE

SAVORY PUFF PASTRY TART

BRIE CHEESE & CARAMELIZED ONIONS

ENTREES

(CHOOSE 1)

FILO WRAPPED SALMON

SEASONAL VEGETABLES, SAUCE BEURRE BLANC

SEARED AHI TUNA

COCONUT SAFFRON RICE, SOY/LIME GLAZE

CRISPY CHICKEN CORDON BLEU

GLAZED CARROTS, DIJON AIOLI

PORK TENDERLOIN MEDALLIONS

GARLIC MASHED POTATO, RED WINE JUS

BRAISED BEEF BOURGUIGNON

MASHED POTATO, SAUCE BORDELAISE

ROASTED DUCK

RED CABBAGE & APPLE COMPOTE

DESSERT

(CHOOSE 1)

GRAND MARNIER CHOCOLATE MOUSSE

LEMON CUSTARD IN A LEMON SHELL

RASPBERRY SORBET

Voila The Bistro