CHRISTMAS EVE

Réveillon de Noël

A festive evening · A French-inspired menu

À la carte *or* Prix Fixe

$64 per person

Prix fixe includes your choice of appetizer, entrée and dessert.
Tax and gratuity not included.

FIRST COURSE

APPETIZERS

Caramelized Onion, Spinach & Brie Tart — $18
Golden puff pastry with creamy Brie

Cream of Chestnut Soup — $13
Silky, rich and comforting

Roasted Beet Salad — $15
Balsamic glaze, sunflower seeds and Pecorino Romano

Shrimp Cocktail — $18
Chilled shrimp with house-made cocktail sauce

Green Salad — $15
Roquefort and spiced mixed nuts

Mini Vegetable Quiches — $14
Served with sauce rémoulade

SWEET FINALE

DESSERTS

Chocolate Mousse — $14

Raspberry Sorbet — $12

Chocolate Cake — $12

Lemon Sabayon Glacé — $13

MAIN COURSE

ENTRÉES

Salmon en Croûte — $34
Salmon wrapped in delicate phyllo pastry with herb butter sauce

Seared Ahi Tuna — $36
Soy-lime sauce and jasmine rice

Roasted New York Strip Steak — $44
Peppercorn sauce and potato gratin

Chicken Cordon Bleu — $35
Classic stuffed chicken with potato purée and beurre blanc

Pork Tenderloin — $35
Port wine sauce, braised red cabbage and garlic mashed potatoes

Gather around the table.
Celebrate the season.
Enjoy every bite.



HAPPY NEW YEAR!

4-COURSE TASTING MENU
CHOOSE (1) ITEM FROM EACH
COURSE $78+TAX&GRATUITY

FIRST COURSE

LOBSTER BISQUE
ROASTED BEET SALAD-Pecorino Romano, Sunflower Seeds

SECOND COURSE

SALMON TARTAR
CRAB CAKE-sauce remoulade
VEGETABLE TART-with Brie cheese & caramelized onions

MAIN COURSE

SALMON WRAPPED IN FILO DOUGH
CHICKEN CORDON BLEU- *herbed beurre blanc*
PORK LOIN- *red cabbage & apple compote*
FILET MIGNON- *cognac peppercorn demi-glace*

DESSERT

GRAND MARNIER CHOCOLATE MOUSSE
LEMON CUSTARD-*in a lemon shell*
RASPBERRY SORBET