

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

HAPPY NEW YEAR!

4 - C O U R S E T A S T I N G M E N U
C H O O S E (1) I T E M F R O M E A C H
C O U R S E \$ 7 6 + T A X & G R A T U I T Y

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