



**La Crémillère**  
RESTAURANT

# Christmas Lunch Menu

\$85.00 per person

## FIRST COURSE

### **ATLANTIC SMOKED SALMON**

diced shallots, capers, chives & blinis

or

### **SOUP DE HOMARD**

traditional lobster bisque & croutons

or

### **FOIE GRAS AU TORCHON**

apple compote, frisee & toast

## MAIN COURSE

### **CAULIFLOWER “SOUFFLE”**

cauliflower fleurettes, fresh black truffle

Or

### **SEAFOOD VOL AU VENT**

lobster, shrimp, scallops in a puff pastry, sauce a l'americaine

Or

### **LOIN OF VENISON**

duo of salsify, wild mushrooms, green peppercorn sauce

## DESSERT COURSE

### **ASSORTMENT OF MINI DESSERTS**

petits fours

\*consuming raw or under cooked meat, poultry, shellfish, or eggs may increase your risk for foodborne illness, especially if you have a medical condition.