

HOLIDAY MENU



Hot Cheese Soufflé



Appetizers

Lobster and Corn Chowder

*Foie Gras and Duck Confit Terrine
Fig Balsamic Sauce, Walnut Toast*

*Porcini Dusted Sea Scallops, Carrot Maple Puree,
Winter Crumble, Seeds and Leaves*



Winter Salad



Main Courses

*Filet of Beef with Green Peppercorn Sauce and
Cinnamon-Orange Braised Short Rib*

*Sliced Breast of Chicken, Leek Risotto, Guanciale,
Caramelized Onion, Porcini Mushroom Sauce*

Poisson du Jour: Fresh Fish in a Classical Manner



Desserts

*Bûche de Noël: Red Velvet Yule Log,
Ganache Sauce, Egg Nog Ice Cream*

Quartet of Local Cheeses with Fruit and Raw Honey

Trio of Sorbets

prix fixe \$59 p.p.