

# HOLIDAY MENU



*Hot Cheese Soufflé*



## **Appetizers**

*Soup of the Season*

*House Cured Foie Gras with Sweet Spices,  
Honey Corn Bread, Roasted Pear, Pear Gastrique*

*Porcini Mushroom and Hazelnut Crusted Sea Scallops,  
Koginut Squash Puree, Root Chips, Porcini Dust*



## **Winter Salad**



## **Main Courses**

*Pan Roasted Beef Filet, Mushroom and Potato Tart,  
Foie Gras Butter, Red Wine Fig, Port Jus*

*Seared Breast of Duck, Spiced Orange Sauce,  
Beet Quinoa, Braised Endive, Cranberry Relish*

*Poisson du Jour: Fresh Fish in a Classical Manner*



## **Desserts**

*Bûche de Noël: Carrot Cake Yule Log, Cream Cheese  
filling, White Chocolate, Eggnog Ice Cream*

*Quartet of Local Cheeses with Fruit and Raw Honey*

*Trio of Sorbets*

*Prix fixe \$59 p.p.*