



## *Christmas Eve Menu*

### *Special Appetizers*

- Maine Lobster Bisque, crab/lobster crouton 14*
- Organic Mesclun Greens, goat cheese croutons, house vinaigrette 14*
- Wild Mushroom Vol au Vent, creamy sauce laced with black truffle 18*
- Oysters Your Way (1/2 shell with mignonette; Mornay; Rockefeller) 21*
- Homemade Organic Salmon Gravlax, seaweed salad, wonton crisps 19*
- Escargots a la Bourguignonne (the classic parsley/garlic butter) 15*
- Duo of Warm Foie Gras & House Terrine, spiced apples & Calvados demi-glace 28*

### *Special Main Courses*

- Parisian Gnocchi with fresh Herb and Black Truffle butter sauce 25*
- Twisted Pasta with Seasonal Mushrooms, spinach, vegetable stock & parmesan 24*
- Poached Crab-Stuffed Sole with Champagne Sauce and Flying Fish Roe 32*
- Maine Lobster Risotto (half lobster 28 whole lobster 38)*
- Lemon-Roasted Chicken, roast butternut squash puree, pan juices 28*
- Two Way Duck a l'Orange: Confit Leg & Thigh, Medium Rare-Seared Breast 38*
- Open Beef Wellington: grass-fed tenderloin, liver mousse, puff pastry, cognac sauce 38*

### *Special Desserts*

- Homemade Dark Chocolate Mocha Christmas Log 12*
- Warm Apple Tart flambéed with Calvados 12*
- Dark Chocolate Mousse, Pirouline wafer and whipped cream 10*
- Classic Crème Brulée 9*
- Gelatos/Sorbets 9*

