



Christmas Eve Menu

Appetizers

- Wild Shrimp Bisque 12
- Organic Mesclun Greens, goat cheese croutons, house vinaigrette 14
- Homemade Organic Salmon Grawlax, mesclun, wonton crisps 19
- Escargots a la Bourguignonne (the classic parsley/garlic butter) 15
- Oven Roasted Marrow Bone, sautéed mushrooms, baguette croutons 16
- Duo of Warm Foie Gras & House Terrine, burgundy wine and pear glaze 28

Main Courses

- Parisian Gnocchi with seasonal mushrooms, black truffle butter sauce 25
- Soy/Ginger-Glazed Salmon Fillet, jasmine rice, bok choy 29
- Coq au Vin [Amish Chicken braised in burgundy wine with bacon, onion & mushroom 28
- The Chef's Mallard Duck Confit served with buttery leeks 28
- Open Beef Wellington: grass-fed tenderloin, liver mousse, puff pastry, sherry sauce 38

Special Desserts

- Homemade Mocha Christmas Log 12
- Frangelico Cheesecake, white chocolate ganache, raspberry coulis 9
- Dark Chocolate Mousse, Pirouline wafer and whipped cream 10
- Classic Crème Brulée 9
- Gelatos/Sorbets 9

