

Joyeuses Fêtes

HAPPY HOLIDAYS

DECEMBER 24TH - JANUARY 1ST

HORS D'OEUVRES

APPETIZERS

Soupe Aux Châtaignes   13.00

Roasted Chestnut Soup, French Brandy, Crème Fraîche

Pâté De Canard 23.00

Duck Pâté, Cornichons, Mustard, Crostini

Salade De Radicchio Aux Agrumes D'Hiver   16.00

Candied Pecans, Radicchio, Endive, Winter Citrus

ENTRÉES

Feuilleté Au Poulet Rôti Et Aux Poireaux 34.00

Puff Pastry, Brandy, Crème Fraiche, Truffle

Bar D'Amérique 43.00

Striped Bass, Green Herbs, Cockles, Vermicelli Pasta

Tournedos Rossini* 49.00

6 oz. Prime Filet, Foie Gras, Fondant Potato, Port Wine-Truffle Sauce

DESSERT

Gâteau Au Chocolat À 5 Étages  13.00

5-Layer Chocolate Cake, Hazelnut Whipped Cream

COCKTAIL

Rhum Et D'Épices 15.50

Warm Coconut Cartel Rhum, Vanilla, Orange, Cream

 = Vegan  = Vegetarian  = Gluten Free

* Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness

