

Christmas Eve Dinner
December 24, 2023

Your Choice of:

Peppered Cabernet Creamy Crab Bisque
or
Petite Cassolette D'escargot Maison, forestiere al la Crème d'ail
or
Classic Caesar Salad with House made dressing and croutons



Mary's Organic Farm, Free Range Chicken Breast, fresh porcini mushroom cream
or
Australian Barramundi a la plancha, caper lemon cream
or
Grilled Elk Medallions, juniper blueberry balsamic reduction
or
Roasted Vegetable Wellington, tomato basil coulis
or
Roasted, Young Australian Rack of Lamb, garlic rosemary jus.



Tahitian Vanilla Bean Crème Brûlée
or
French Style Dark Chocolate Mousse
or
Apple Croissant Bread Pudding with rum caramel crème anglaise

\$78 per person / tax and gratuity not included. Corkage fee \$25

Owner / Executive Chef Frederic Pierrel and Staff
Wish You and Yours
Bon Appétit and a Very Merry Christmas !

