

SAMPLE Christmas Eve Dinner **Menu***

December 24, 2024

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, capers 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 Dark Chocolate Mousse

or

Apple Croissant Bread Pudding with rum caramel Crème anglaise

\$82 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!*



• Some items may slightly change based on fresh product availability