

Christmas Eve Dinner

December 24, 2024

Note ~ Sometimes menu items may change due to holiday available fresh ingredients

Roasted Butternut Squash Cream Velouté with Honey Croutons

or

Petite Cassolette d'Escargot Maison, Forestière à la Crème d'Ail

or

Classic Caesar Salad with House-Made Dressing and Croutons



Mary's Organic Farm Free-Range Chicken Breast, Roasted Garlic Beurre Blanc

or

Australian Barramundi à la Plancha, Capers Lemon Cream

or

Grilled Elk Medallions, Juniper Blueberry Balsamic Reduction

or

Roasted Vegetable Wellington, Tomato Basil Coulis



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 / Chef Frederic Pierrel and his very short Staff

Wish You and Yours a merry Christmas

Bon Appétit