



PETITS PLATS

CHRISTMAS EVE DINNER
Tuesday, December 24th 2019

APPETIZER

- Cream of lobster bisque 12
- French onion soup au gratin 11
- Fennel salad, Fuji apple, Roquefort, walnuts, honey mustard vinaigrette 12
- Baby arugula salad, warm goat cheese crostini, fresh grapefruit 12
- Pan seared calamari in garlic, basil, tomato and pine nuts 14
- Hudson valley foie gras terrine, brioche & trinquelinette cherry jam 19
- Snails casserole in garlic parsley butter 12

MAIN COURSE

- Bouillabaisse petits plats: scallops, calamari, mussels, monkfish, aioli crostini 28
- Salmon in potato crust, tomato confit, extra virgin olive oil, caper sauce 28
- Jumbo lump crab cake, sautéed asparagus and bok choy, saffron sauce 38
- Braised oxtail, baby carrot, golden potato, turnip, wild rice 32
- Prime beef tenderloin, roasted potato & piquillos, green peppercorn sauce 38
- Medallions of venison (Colorado), chesnut purée, cranberry port wine reduction 36
- Leg of duck confit, potatoes persillade, frisée salad 28
- Vegetarian/vegan plate 26

DESSERT

- Bûche de Noël 9
- Tarte Tatin 9
- Chocolate mousse 9
- Crème brûlée 9
- Floating island, caramel and almonds 9
- Assorted sorbet 9