

Christmas EVE Menu

ASSORTED CANAPÉS

PRE - APPETIZERS

APPETIZERS

DON CARLOS CARIBBEAN SPINY LOBSTER

Confit Vegetables, Black Truffle Slices, Dressing

or

CONFIT GOOSE FOIE GRAS TERRINE

Homemade Brioche, Mixed Fruit Chutney

MAIN COURSE 1

ROASTED JUMBO SCAMPI

Fennel, Zucchini, Confit Red Bell Pepper Minestrone, Sea Urchin Foam

or

BRAISED LINE CAUGHT SEA BASS

Braised Baby Leek, Baby Shell Clams, Razor Clams & Lemon Sauce

MAIN COURSE 2

ROASTED CHALLANS FREE RANGE DUCK BREAST

Sauteed Porcini Mushroom Fricassee, Confit Garlic, Foie Gras Emulsion

or

FREE RANGE WAGYU BEEF TENDERLOIN ROSSINI

Truffle Fingerling Mashed Potato, Périgueux Sauce

DESSERT

RASPBERRY & PISTACHIO SABLES

Pistachio Cream, Salted Caramel Sorbet

or

GRAND CRU CHOCOLATE CHRISTMAS LOG

Coconut Mousse, Strawberry Coulis

PETIT FOURS