


CHRISTMAS DINNER MENU 2018

APPETIZER

MAIN COURSE

DESSERT

SUNCHOKE AND CHESTNUT SOUP
sunchoke, chestnut
cognac cream white truffle

WINTER GREEN SALAD
roasted beets & squash
orange dressing

OYSTERS
warm champagne sauce, caviar

HAMACHI CRUDO
sea salt cured cucumber, caviar
tonnato sauce, preserved lemon

KALE GRILLÉE
grilled kale, romaine, roasted beets and carrots
pickled chanterelle, balsamic reduction

LOBSTER SALAD
oven dried tomato, radish dill mushrooms
sunchoke mousseline, chestnut

BRAISED BEEF TORTELLI
mushrooms sauce, pumpkin cream
sage brown butter

BAY SCALLOP
squash, endive, citrus butter

SEA BASS
cauliflower, capers, lemon, sundried tomato, parsley

HERITAGE TURKEY
bourbon, smoked bacon stuffing
cranberry sauce, brussels sprout
carrot, pomme purée

VENISON OSSOBUCCO
wild Strawberry compote, celeriac purée
crunchy radish, carrots, fennel, sauce au chocolate

AUSTRALIAN WAGYU STRIP LOIN
potato dauphinoise, poivre vert, cognac sauce

BÛCHE DE NOËL
baileys milk chocolate mousse, amarena cherry
gingerbread ice cream

SANTA BELLY
raspberry gelee, raspberry white chocolate-
mousse, coconut ice cream

SAPIN NOEL
chocolate cremeux
mint ice cream