



“Reveillon de Noël”
Christmas Eve Dinner

Sunday, December 24th 2017

Four-courses dinner prix fixe: \$75

(Taxes and Gratuities not included)

Wine pairings upon request

Appetizers

Seafood chowder with clams, scallops, rock shrimp

Brioche croutons *(Contains Pork)*

“Boudin de Noel”

Pan-roasted Boudin blanc, celeriac coulis, apples, cranberries,

Brown butter-Calvados sauce

Smoked salmon and caviar

Crème fraiche, onion-fennel compote, chives, capers, crispy flatbread

Salads

Endives & frisée salad

Pears, walnuts, Roquefort

Salad of roasted mushrooms, arugula, celeriac, carrots, apples,

Whipped goat cheese, hazelnuts, shallot vinaigrette

Caesar salad

Romaine, Parmesan, baguette croutons, hard-boiled egg, lemon anchovy vinaigrette

Entrees

“Roti de Bœuf Angus”

Grass-fed Angus Beef Striploin roast, roasted whole, Cabernet-truffle sauce

Gratin Dauphinois, Brussels sprouts, carrots and mushrooms

“Dinde aux marrons”

Organic Turkey roasted on the bone, chestnut & sausage stuffing *(Contains Pork)*

Brussels sprouts, “Robuchon” Pommes puree, roasting jus

“Homard au beurre”

Butter poached Maine Lobster

Lobster risotto, caramelized fennel and carrots, lobster butter sauce

Desserts

Fromages

Chef's selection of artisanal cheeses

(Add “Fromages” as an additional Course before dessert, suppl. \$12)

“Buche de Noel” GF

Chocolate soufflé cake, Valrhona chocolate crèmeux, brandied cherries, Chocolate ice cream

Pamplemousse Napoleon

Vanilla bean chiboust, ruby grapefruit, Rosemary ice cream

“Tiramisu”

Chocolate espresso cake, mascarpone, espresso ice cream, chocolate coffee crunch