

# Christmas Eve Specials

## Thursday, December 24, 2015

Dinner, 5:30 to 10:30

Lounge, 5:00 to 11:30

### APPETIZERS

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Lobster Bisque 9

*Lobster Meat, Crème Fraîche, Chervil*

Wild Mushroom Crepes 12

*Manchego, Pine Nuts, Capers, Tomato Coulis*

### MAIN COURSES

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Roasted Ostrich 26

*Garlic Mashed Potatoes, Root Vegetables,  
Zinfandel Demi-Glaze*

Tortilla Crusted Red Snapper 24

*Braised Leeks, Morrel Mushrooms,  
Corn Flan, Tequila Beurre Blanc*

### DESSERT

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Bûche de Noël 10

*Hazelnut & Chocolate Mousse,  
Vanilla Ice Cream,  
Chocolate Sauce, Hazelnut Praline*

We will be serving our regular menu  
in addition to the above specials.

**EXCECUTIVE CHEF YOEL CRUZ**  
**PASTRY CHEF ALANA FORD**