

Christmas Eve Specials

Sunday, December 24, 2017

Dinner, 5:30 to 10:30

APPETIZERS

Shrimp Bisque 9

Tarragon Crème Fraîche, Cayenne Croutons

Porcini Dusted Quail 14

*Wilted Swiss Chard, White Bean Ragout,
Black Truffle Sauce*

MAIN COURSES

Roasted Veal Chop 32

*Creamy Cheese Polenta, Roasted Eggplant & Tomato
Ragout, Red Wine Au Jus*

Roasted Elk Chop 32

*Brussels Sprouts with Lardons, Fingerling Potatoes,
Balsamic Au Jus*

DESSERT

Bûche de Noël 10

*White Chocolate Strawberry Mousse, Eggnog Anglaise
Mint Stracciatella Ice Cream*

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

EXCECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD