

CHRISTMAS MENU

12:00PM - 10:30PM

STARTER

SEARED SCALLOPS
Celery Root, Black truffle

or

FOIE GRAS TERRINE
Gingerbread Crumble, Pumpkinseed, Cranberry Sauce,
Pickled Cranberry, Crémant Gelée, Celery

MAIN

ROASTED DUCK BREAST
Cranberry, Turnips, Crispy kale

or

AMERICAN WAGYU BEEF COULOTTE "AU POIVRE"
Crushed Fingerling Potato, Roasted Cauliflower, Mushrooms

or

ROASTED STURGEON
Sauerkraut, Champagne Sauce, Caviar, Applewood Smoke

DESSERT

BUCHE DE NOEL
Spiced chocolate biscuit, Tahitian Vanilla creme Chantilly, Cranberry Ice cream

or

APPLE STRUDEL
Maple Ice Cream, Candied Pecans

FEATURED ON CHRITMAS EVE AND CHRISTMAS DAY

\$165 PER PERSON
(20% GRATUITY AND TAXES ADDITIONAL)