

Merry Christmas!

Four courses \$75 excluding tax & gratuity

First course choice of

Le Thon

Hand cut Ahi Tuna Tartare*, seared Tuna
Crispy potatoes & ginger vinaigrette

Boudin Blanc aux pommes

White Poultry sausage
Apple Chutney & Port wine sauce

Soupe du jour

Chestnut, Mushroom & Truffle Bisque



Second course

Salade composé de Noël

Honey Gem, Frisée, Endives, yellow and red beets, Asian pear, candied pecan & house vinaigrette



Main course choice of

Filet de Boeuf sauce Forestier

8oz Beef Tenderloin*, Potatoes, celery root & Truffle au gratin
Vegetables medley & mushroom, tarragon, shallot Demi-Glace

Duo D'Agneau

Confit Leg of Lamb & Lamb chop au jus
Du Puy lentils & Fine ratatouille

Homard & Crabe

Grilled Maine Lobster tail, Jumbo Lump Crab Cake
Crispy potatoes & sautéed spinach
Beurre Blanc & Tartar sauce

Panaché de la Mer

Pan seared Halibut & Diver Sea Scallops
Yukon Gold potatoes puree, white asparagus
Lemongrass velouté



Dessert course choice of

Bûche de Noël

Blackcurrant & white chocolate
Modern Yule log cake

Crème Brûlée

Grand Marnier Creme Brûlée
Served with fresh berries

Entremet Café Chocolat

Chocolate, Coffee, Praline

20% gratuity will be added for party of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness