

Merry Christmas!

Four course \$100 excluding tax & gratuity

Amuse-Bouche

Smoked Salmon & caper cream cheese brioche toast



First course choice of

Soupe à l'Oignon

Signature Mountain-Style
Purée French Onion Soup

Soupe du jour

Tomato, Apple & Curry soup
Garnished with sautéed Langostinos



Second course

Salade composé de Noël

Tender Greens, pomegranate, Asian pear, candied pecan & house vinaigrette



Main course choice of

Le Filet de Boeuf

Grilled Prime Beef Tenderloin*, Yukon Potatoes, Haricots Vert
Cognac Peppercorn demi-glace OR Roquefort

L'Agneau

Braised Lamb shank*, Celery root puree
Vegetables medley & Lamb Demi-Glace

Halibut & Crabe

Pan seared Halibut* & Lump Crab cake*
Spinach, Orzo risotto, Tricolor Cauliflower
Champagne Saffron sauce & Beurre Blanc

Boeuf & Homard

Grilled Prime Beef Tenderloin* au poivre
Maine Lobster tail & Beurre Blanc sauce
Crispy potatoes & Spinach



Dessert course choice of

Bûche de Noël

Modern Yule log

Crème Brûlée

Vanilla Creme Brûlée
Served with fresh berries

Pêche Pochée

Poached white peach,
Crème Anglaise & Raspberry coulis

Children's Menu also available for ages twelve & younger \$60

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