



*4 courses \$100 per person (does not include tax or tip)*

**First course choice of:**

**Soupe de champignon et châtaigne**

Chestnut and porcini mushroom soup

Or

**Bisque de maïs**

Corn bisque topped with crab meat

**Second course:**

**Winter salad**

Belgium Endives, Apple, Fourme d' Ambert, candied Pecans and dijon mustard vinaigrette

**Third course choice of:**

**Duo de boeuf**

Twin beef tenderloins served with a cognac peppercorn and roquefort sauce

**Boeuf et homard**

Beef tenderloin and main lobster tail poached in olive oil

**Poisson du jour**

Chef Daniel' s fish special of the day

**Crab cakes**

Twin jumbo lump crab cakes

**Fourth course choice of:**

**Delice de Noel**

Special holiday dessert

**Grand marnier creme brulee**

Creme brulee made with grand marnier and topped with fresh berries

**Trio de sorbet**

Assortment of passion fruit, lemon, and raspberry sorbet