JOYEUX Noël

Christmas Eve 5-10pm | Christmas Day 12-3pm
$85 per person | Choose one item per category

AMUSE BOUCHE

Truffle Croq'
ham, cheese, crème fraiche

APPETIZERS

Chestnut and parsnip velouté v/gf
Black trumpet mushrooms, fresh truffle

Roasted scallops
Leek fondue, caviar, white wine cream sauce

White & green asparagus
Whipped hollandaise sauce, fresh truffle, espelette

Salmon tartare & croutons
Avocado, cucumber, green apple, cornichons, capers, shallots

ENTRÉES

Trout almondine
Perfume rice, sherry cream sauce, coriander

Chicken breast ballotine
Truffle mousse, potatoe millefeuille, morrel cream sauce

Mushroom and pumpkin spiced risotto v/gf
Madeira wine sauce

DESSERTS

Tarte Tatin
Apples, cinnamon, crème fraiche

Bûche de Noël
Chocolate mousse, vanilla cream, berry coulis

Spiced pear in red wine and Porto v/gf
Orange marinated in ras el-hanout

Executive Chef Nigel Solancho

SALES TAX & GRATUITY ARE NOT INCLUDED IN THE PRIX-FIX MENU, AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO THE BILL. SURCHARGE OF 4% ADDED TO ALL CHECKS TO HELP COVER INCREASED COSTS AND MINIMUM WAGE INCREASES FOR OUR DEDICATED STAFF.
APPETIZERS
Ham and cheese croquettes

ENTRÉES
Roasted rosemary chicken
pomme purée, caramelized carrots

DESSERTS
Bûche de Noël
Chocolate mousse, vanilla cream, berry coulis

or
ice cream
Chocolate & vanilla

Executive Chef Nigel Solancho