

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



JOYEUX Noël

Christmas Eve 5-10pm | Christmas Day 12-3pm
\$45 | Kids menu under 10

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

