



Christmas **D**inner

by Executive Chef Gyo Santa

December 24th and 25th, 2017

Appetizer

choice of one of the following:

Amish Farm Organic Vegetable Terrine

Path Valley Farm vegetables, butternut squash puree, vegetable aspic

Alaskan King Crab Salad

celery root remoulade, avocado coulis

Roasted Chestnut Velouté

Applewood smoked bacon, crouton, crème fraiche.

Entrée

choice of one of the following:

Beef Wellington

roasted asparagus, tomato Provençale, red wine sauce

Braised Atlantic Halibut

Tian de legume, sauce Nantua

Roasted Rack of Lamb

gratin dauphinoise, mix root vegetables, rosemary mint jus

Dessert

choice of one of the following:

Bûche de Noël

white chocolate Bavarian, apricot and almond roulade,
orange and ginger biscuit

Honey and Fig Cake

Le Miel natural honey, dried fruit, fig cream

\$65 per person

(tax and gratuity not included)



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Kids Menu

Starter

choice of one of the following:

Roasted Tomato Soup

house made crouton

Amish Farm Organic Vegetable Terrine

Path Valley Farm vegetables, butternut squash puree, vegetable aspic

Entrée

choice of one of the following:

Croque Monsieur

served with french fries

Beef Wellington

roasted asparagus, tomato Provençale, red wine sauce

Mini Hamburgers

served with french fries

Dessert

choice of one of the following:

Ice Cream Sundae

vanilla ice cream, whipped cream, sprinkles and chocolate sauce

Chocolate molten cake

Bourbon vanilla ice cream

\$24 per child*

(tax and gratuity not included)

* Under the age of 12