

CHRISTMAS EVE 2017

A LA CARTE MENU 5PM TO 9.30PM



APPETIZERS

1/2 DOZEN OYSTERS
GLASS OF PROSECCO ZARDETTO OR
24.

TUNA TARTARE
TOBIKO CAVIAR, SEAWEED SALAD
25.

DUCK FOIE GRAS AU TORCHON
HARICOT VERT SALAD, TRUFFLE DRESSING
28.

LOBSTER BISQUE
WHITE FISH QUENELLE
20.

SALADE FOLLE: ENDIVE, TREVISO
PISTACHIOS, POMEGRANATE
20.

MAIN COURSES

DUCK A L'ORANGE FOR 2
PORCINI RISOTTO, BRUSSELS SPROUTS
99.

BRANZINO FOR 2
CHANTERELLES,
RIESLING SABAYON
89.

FILET MIGNON AU 2 POIVRES, VERT ET ROSE
KALE, FRENCH FRIES
45.

LOBSTER MAC & CHEESE
SAUTÉED SPINACH
45.

CRISP ARTIC CHAR
ENGLISH PEAS, BRAISED CABBAGE
42.

ROASTED CHICKEN "ROSSINI"
SEARED FOIE GRAS TOAST, MADEIRA SAUCE
45.

DESSERTS 16.



FROZEN CHRISTMAS YULE (BÛCHE DE NOËL)
FLOATING ISLAND, BOURBON EGGNOG
WARM APPLE TART "MINUTE"
CHOCOLATE TART, CARAMELIZED POPCORN
CRÊPES SUZETTE AU GRAND MARNIER