



Joyeuses Fêtes

HAPPY HOLIDAYS

DECEMBER 24TH - JANUARY 1ST

HORS D'OEUVRES

APPETIZERS

Soupe Aux Châtaignes 🌿 13.00

Roasted Chestnut Soup, French Brandy, Crème Fraîche

Pâté De Canard 23.00

Duck Pâté, Cornichons, Mustard, Crostini

Salade De Radicchio Aux Agrumes D'Hiver 🌿 15.00

Radicchio, Endive, Winter Citrus, Candied Pecans

ENTRÉES

Feuilleté Au Poulet Rôti Et Aux Poireaux 34.00

Roasted Chicken, Cipollini Onions, Leeks, Mushrooms,
Brandied Crème Fraîche, Black Truffle, Puff Pastry

Bar D'Amérique Au Vert 43.00

Striped Bass, Cockles, Green Herbs, Vermicelli Pasta

Tournedos Rossini* 49.00

6oz. Prime Filet, Foie Gras, Fondant Potato, Port Wine-Truffle Sauce

DESSERT

Bûche De Noël 🌿 14.00

Rum-Soaked Chocolate Cake, Chocolate Buttercream,
Crème Anglaise, Vanilla Meringue

COCKTAIL

Rhum Et D'Épices 15.50

Warm Coconut Cartel Rhum, Vanilla, Orange, Cream

🌿 = Plant-Based 🌱 = Vegetarian 🍷 = Gluten Free

* Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.

