



CHRISTMAS MENU

***Gelée de Concombre à la Pomme Verte,
Purée de Brocoli à l'Amande Douce, Grains de Caviar***
Cucumber and Granny Smith Gelée
Accompanied by Broccoli-Almond Mousseline and Caviar



***Foie Gras de Canard Gelée d'un Vin Chaud,
Marmelade d'Orange Sanguine Acidulé***
Gelée of Duck Foie Gras and Warm Wine
Accented with Blood Orange Marmalade



***Raviole de Tomate au Homard et Fenouil
Réduction d'une bisque***
Tomato Ravioli with Lobster and Fennel
Complemented with Shellfish Cream Reduction



***Loup de Mer aux Écailles de Mini Courgette
Mousseline de Betterave Jaune, Brunoise de Betterave
Émulsion de Basilic***
Sea Bass with Zucchini Scales
with Beetroot Mousseline, Beet Brunoise, and Basil Emulsion



Sorbet Pomme Verte Arrosé de Calvados
Green Apple Sorbet Accented with Calvados



***Filet de Bœuf
Sauce Périgueux Façon Rossini, Mousseline Truffée, et Pommes Soufflées***
Filet of Beef
Served with Foie Gras, Truffle Mousseline, and Pommes Soufflés
Flavored with Sauce Périgueux



***Mont Blanc de Marrons, Émulsion de Menthe et Citron Vert,
Confit d'Airelles***
Chestnut Mont Blanc with Key Lime Mint Emulsion
and Lingonberry Confit

Adult: 280 Child: 180 (8-12 years)

Applicable excise tax and gratuity are not included in the above prices.
For parties of 6 or more guests, a service charge of 18% will be applied.
Consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish
may increase your risk of foodborne illness.