

 *Merry Christmas!* 

Four courses \$75 excluding tax & gratuity

Amuse-Bouche



First course  
choice of

**Soupe du jour**

Rustic Vegetables soup & Truffle oil

**Soupe à l'Oignon**

Signature Mountain-Style,  
Puréeed French Onion Soup



Second course  
choice of

**Salad composé de Noël**

Winter tenders green, endives,  
Asian Pear, Pomegranate, roasted nuts & sherry vinaigrette

**Boudin Blanc aux pommes**

White Poultry sausage  
Apple Chutney & Port wine sauce



Main course  
choice of

**Filet de Boeuf Vigneron**

8oz Beef Tenderloin, Pomme Dauphine & spinach  
Shallot red wine butter sauce

**Magret de Canard à l'orange**

Duck leg confit & seared Duck breast, celery root puree  
Caramelized peach & Orange gastric sauce

**Flétan sauce Champagne & Caviar**

Seared wild Halibut, risotto & Caviar Champagne sauce



Dessert course  
choice of

**Mini Bûche de Noël**

Modern Yule log cake

**Tartelette aux Framboises**

Raspberry tart & sorbet

20% gratuity will be added for party of 8 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness