



CHRISTMAS EVE DINNER

2025

Appetizers

- Foie Gras Terrine** 25
Grape and Apple Compote, Toasted Baguette
- Petrossian Caviar**
Served with Blinis and Crème Fraîche
- Crab Cake**
Mixed Greens
- Lobster Ravioli**
Sautéed Spinach, Tomato Lemon Butter Sauce

- Butternut Squash Soup** 12
Roasted Pumpkin Seeds
- French Onion Soup** 14
Toast, Gruyère Cheese
- Escargots** 16
Snails in Lemon, Garlic & Parsley Butter
- Carpaccio*** 16
House Salmon Gravlox, Soy Sesame Sauce
- Tuna Tartar*** 20
Soy Sesame Sauce, Housemade Potato Chips
- Endive & Blue Cheese** 15
Walnuts, White Vinaigrette
- Mixed Baby Greens** 12
Tomato, Shaved Radish, French Vinaigrette
- Classic Caesar** 12
House Dressing, Croutons, Parmesan

Mains

- Sole Meunière**
Lemon Butter Almondine
Served with Green Beans, Baby Carrots and Mashed Potato
- Duck Breast**
Amarena Cherry Sauce
Served with Rice, Green Beans and Spinach
- Truffle Risotto**
Fresh Shaved Black Truffle
- Mussels Marinières** 32.50
Garlic, Shallots, Parsley, White Wine, Butter, Cream, Served with French Fries
- Atlantic Salmon** 34
Lemon Beurre Blanc, Served with Gratin Dauphinois and Ratatouille
- 10oz N.Y Strip Steak** 43.50
Choice of Green Peppercorn or Roquefort Sauce, Served with French Fries
- Crispy Duck a l'Orange** 46.50
Wild Mushrooms and Roasted Potatoes, Orange Sauce
- Veal Milanese** 33.50
Marinated Tomato, Red Onion, Balsamic, Served with Baby Arugula
- Beef Bourguignon** 39.50
Braised Short Ribs, Mashed Potato, Mushroom, Bacon, Pearl Onion, Glazed Carrots
- Short Ribs Rigatoni** 31.50
Wild Mushrooms, Tomato, Green Peas, Arugula, Parmesan
- Beet & Goat Cheese** 18.50
Mixed Greens, Tomato, Cucumber, Red Onion, Orange, Walnuts, Balsamic Vinaigrette

Desserts

- Chocolate Christmas Log** 12.50
- Crème Brûlée** 11
- Chocolate Cake** 12
- Peach Melba** 12
- Ice Cream/ Sorbet** 9.50
- Tarte Tatin** 13