



CHRISTMAS MENU 280

Quenelle de Foie Gras Laquée au Fruit Rouge

Gelée de Fruit Rouge

*Duck Foie Gras Quenelle, Lacquered with Red Fruit
Red Fruit Jelly*

🍷

Saint-Jacques

Crème de Haddock et Cidre

Brunoise de Pommes Verte

Roasted Scallop

Haddock and Cider Cream, Brunoise of Apple and Lime

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Chilien Seabass aux Grains de Caviar

Poivrons Jaune à La Mangue

Fondue d'Échalote, Lait de Coco

Chilean Seabass with Caviar

Yellow Bell Pepper and Mango

Shallot Fondue and Molten Coco Milk

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Sorbet d'Orange Sanguine et Menthe

Blood Orange and Mint Sorbet

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Filet de Bœuf

Sauce Périgueux, Pommes Soufflées

Beef Filet

Périgueux Sauce and Pommes Soufflés

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Châtaigne et Cappuccino Mont Blanc,

Glace au Chocolat et Gâteau Épicé

Chestnut and Cappuccino Mont Blanc

with Milk Chocolate Gelato and Spiced Cake

Applicable excise tax and gratuity are not included in the above price.
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.