

Tuesday, December 24th 2024

One Hundred Twenty-Five dollars per person

*Tax & gratuity not included

First Course

(choice of one)
Pâté de Campagne with roasted garlic aïoli and cornichons
Escargot

Second Course

White Asparagus Velouté

Third Course

(choice of one)
all entrées served with pomme purée and haricots verts

Roasted Lamb Shank with chutney à la menthe Duck Confit with spiced orange glaze Pan Seared Filet with sauce piquant

Fourth Course

(choice of one)
Creme brûlée

Spiced Hot Chocolate Mousse

