

Joyeux Noël

3 Course Prix Fixe 60.00

excludes beverage, tax, and gratuity
all menu items also available à la carte
reduced regular dinner menu also available

APPETIZER

choice of

ONION SOUPE GRATINÉE

baguette, Emmenthal cheese

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RIVE GAUCHE SALADE

mesclun greens, roasted beets, pickled red onions, goat cheese, pomegranate vinaigrette

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ESCARGOTS

Pernod garlic butter

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DUNGENESS CRAB SALADE

Satsuma tangerines, avocado, blood orange vinaigrette

MAIN COURSE

choice of

BRAISED LAMB SHANK

goat cheese potato purée, Swiss chard

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DUCK AND CRANBERRIES

pan roasted duck breast and confit duck leg, orange cranberry gastrique, creamy Parmesan polenta

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6 OZ FILET MIGNON

black truffle potato gratin, Madeira mushroom sauce

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BUTTER POACHED LOBSTER TAIL

truffle risotto

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SALMON

Loch Duart, celeriac purée, orange and carrot beurre blanc

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MUSHROOM RAVIOLI

porcini Parmesan cream sauce, spinach

DESSERT

choice of

BÛCHE DE NOËL

traditional chocolate and hazelnut Yule log

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PUMPKIN CHEESECAKE

Graham cracker crust, crème Chantilly

LEFT  BANK

BRASSERIE