
CHRISTMAS

\$55 per person

1ST COURSE

SALMON RILLETTES (FRANCE)
Crostini

or

FENNEL & ORANGE SALAD (USA /CA)
Asparagus | Fried Goat Cheese | Citrus Dressing

or

ARROZ CALDO (PHILIPPINES)
Confit Duck | Baby Bok Choy

2ND COURSE

PAELLA (SPAIN)
Mussels | Clams | Shrimp | Squid | Chorizo

or

DUCK À L'ORANGE (FRANCE)
Confit Yukon Potatoes | Root Vegetable Melange

or

LAMB OSSO BUCCO (ITALY)
Wild Mushroom Melange | Potato Gratin | Lamb Jus

DESSERT

BLACK CHERRY BUCHE DE NOEL (FRANCE)
Chocolate Mousse | Brandied Cherries

or

CHESTNUT PROFITEROLE (ITALY)
Candied Fennel | Black Currant

