

Christmas Eve

4:00 pm - 8:30 pm

To Begin With ...

Fresh Fruits and Berries with Organic Blue Agave Nectar & Mint
or
Wild Mushroom Bisque with Truffle Oil
or
Maine Lobster "Martini" with European Brandy Dressing

To Whet the Appetite ...

A Special Holiday Salad with our Bon Appétit Signature Dressing

The Chef Recommends Something Special ...

Bon Appétit Shrimp Cocktail with Horseradish Cocktail Sauce 14.⁰⁰
Fresh Burrata Cheese with Salt-Roasted Beets & Bacon-Balsamic Vinaigrette 13.⁵⁰
Yellowfin Tuna Tartar with a Light Ginger-Soy Reduction, Fried Garlic & Sprouts 15.⁰⁰
Jumbo Lump Crabmeat Martini with Classic Remoulade 18.⁵⁰
Escargot Baked in Garlic Butter with a Hint of Curry 11.⁵⁰

Followed By the Main Course ...

- * Roast Christmas Goose with Potato Gnocchi , Braised Red Cabbage & Candied Chestnuts
- * Pan-Seared Cervina Venison Medallions in a Chanterelle Mushroom Cream Sauce,
Served with Spätzle and Poached Pear

Pan-Seared Black Grouper over a Roasted Corn, Tomato & Eggplant Ragout with a Balsamic Reduction

Filet Mignon on Crispy Potato Pancakes with Fried Artichokes & Cabernet Demi-Glace

Roast Rack of Lamb with Toasted Almond & Sage Crust and Lamb jus

All Entrees Served with Fresh Vegetables, Sweet Potato Croquette & Freshly Baked Rolls & Butter

To Finish the Feast ...

Pumpkin Cheesecake with Cinnamon Whipped Cream &
Butterscotch or
Chocolate Mousse with a Crispy Vanilla Wafer
Bon Appétit House Blend Coffee or Aromatic Tea

\$65 + Tax

- * Christmas Goose & Venison \$5 Surcharge

See our Special Menu For Children under 10