



CHRISTMAS EVE MENU 2025

Three Course Menu

\$79.95

LES HORS D'OEUVRES

FRENCH ONION SOUP GRATINÉE

Beef Broth, Three Cheese Blend

CHESTNUT SOUP

Creamy chestnut base and crostini topped with chestnut mousse and crispy prosciutto

ESCARGOT SAUVAGES DE

BOURGOGNE

Garlic-Parsley Butter, Pernod, White Wine

COUNTRY PÂTE

Cornichons, Frisée Salad, Grain Mustard

STEAK TARTARE

Quail Egg, Cornichons, Capers, Tomato Jam, Crostini

ENDIVE AND BITTER GREENS SALAD

Pears, Fennel, Radish, Blue Cheese Dressing, Spiced Walnuts (GF, V)

LIBERTÉ SALAD

Lettuce, Tomato, Cucumber, Chickpeas, Blue Cheese, Croutons, House Vinaigrette (V)

BEET CARPACCIO

Burrata, Toasted Hazelnuts, Pomegranate Seeds, Orange Segments, Basil Oil (V,GF)

CAESAR SALAD

Parmesan, Boquerones, Garlic Croutons, Black Pepper

LES ENTRÉES

LAMB SHANK

Slowly braised lamb shank with polenta, roquefort cheese and ratatouille Provençale (gf)

BOEUF BOURGUIGNON

Bacon Lardons, Carrots, Pearl Onions, Mushrooms, Smashed Potatoes (GF)

NY STRIP STEAK AU POIVRE

Asparagus, sautéed mushrooms, garlic confit, green peppercorn sauce (GF)

STEAK FRITES

Coulotte Steak, Petite Salad, Green Peppercorn Sauce, Frites (GF)

LOUP DE MER

Seared & Butterflied Whole Branzino, Israeli Couscous, Zucchini Caponata, Arugula & Fennel Salad with Tarragon Vinaigrette, Vadouvan Beurre Blanc

SEARED SALMON

Pommes Purée with Smoked White Fish, Medley of Vegetables, Asparagus, Corn Velouté, Pickled Mustard Seeds (GF)

TROUT AMANDINE

Haricots Verts, Almonds (GF)

COQ AU VIN

Smashed Potatoes, Mushrooms, Baby Carrots, Pearl Onions, Bacon Lardons, Red Wine Jus (GF)

FETTUCINE BOLOGNESE

Ground Beef & Pork, Tomatoes, Fennel Seed, Garlic, Pecorino Cheese

POTATO TURNIP MILLEFEUILLE

Served with Leek Soubise and Mushroom Duxelles (V)

PENNE AUX CHAMPIGNONS

Mixed Mushrooms in a Truffle Cream Sauce

DESSERTS

VANILLA CRÈME BRÛLÉE

TARTE AU CITRON

CHOCOLATE MOUSSE CAKE

TARTE AU FROMAGE

FLAN A LA VANILLE

POT DE CRÈME AU CHOCOLAT

ILE FLOTTANTE

ICE CREAM AND SORBET

V- Vegetarian | GF- Gluten Free | Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% service charge will be added to all guest checks and will be used to cover our increasing operational costs.

Service fees are not tips. Tips are not expected, but always appreciated.