

Aquitaine

Bar à Vin Bistrot

ALL ORDERS MUST BE PLACED BY FRIDAY DECEMBER 17TH 11AM
Orders can be picked up on December 24TH between 11AM-4PM only

\$74 per person; Dinner for (2) \$148 (4) \$296 (6) \$440
includes all Hors d'oeuvres & Accompaniments with choice of Entree

Hors d'oeuvres

Gougeres

Salade Vert

artisan greens, radicchio, toasted hazelnut, sherry vinaigrette

Foie Gras & Mushroom Tart

with chestnuts, gruyere, chives

Entree

(choose one)

Cider Dijon Glazed Ham

pommery mustard jus

Duck O'Lorange

duck breast & confit leg with clementine-fig gastrique

Beef Tenderloin au Poivre

with cognac cream

Spaghetti Squash Bolognese

mushroom & lentil ragout, parmesan

Accompaniments

Truffled Cauliflower & Haricots Vert Gratin

melted leeks, gruyere, parmesan, buttered crumbs

Oven Roasted Root Vegetables

with pickled golden raisins, chili maple butter

French Dinner Rolls with Whipped Butter

ADDITIONAL OPTIONS

Camembert en Croute \$36

sour cherry preserve, walnuts, crostini

Vegetable Crudit  \$38

assorted vegetables & caramelized onion dip

Osetra Caviar Malossol

30g \$125 100g \$350

*mother of pearl spoon, brioche crostini, rye blini, chive
cr me fraiche, grated hard cooked eggs*

Shrimp Cocktail \$42

*1 dozen poached & chilled shrimp with fiery cocktail
sauce and lemon*

Charcuterie & Cheese \$62

*assorted meats & cheeses, toasted nuts, pickles, mustard,
preserves, crostini*

Chocolate Hazelnut Torte \$43

cr me fraiche chantilly

Dark Chocolate Buche de Noel \$58

chocolate buttercream & meringue, serves 6-8

(MUST ORDER BY 12/14)