

# bistro moderne

🔔 Christmas Day Menu 🔔  
\$50

first course

**napoleon of fresh burrata cheese**

*Sweet tomatoes, baby Japanese eggplant dressed with  
black olive nicoise, vinaigrette and basil micro greens*

main course

**magret of duck a l' orange "sanguine"**

*tatin of root vegetable, frisée with duck confit  
and blood orange sauce*

*or*

**lamb shank**

*polenta cake, fricassee of parsnips, winter  
squash, mint braising jus with dry figs*

dessert

**bûche de Noël**

*yule log made with white chocolate mousse, pistachio  
bavarians, red wine pear gelée and pistachio biscuit*

**MERRY CHRISTMAS**

Executive Chef Philippe Schmit