

bistro moderne

 Christmas Eve dinner menu 
\$60

 first course

wild mushroom timbale
*with chestnut coulis and
port balsamic reduction*

or

lobster bisque
garnish with mussel beignets

main course 

blue foot chicken

(L'aile et la cuisse)

*mashed potatoes with truffle oil, salsifis "panes"
baby Brussels sprouts and armagnac natural jus*

 dessert

bûche de Noël

*yule log made with white chocolate mousse pistachio
bavarois, red wine pear gelee pistachio biscuit*



JOYEUX NOËL



Executive Chef Philippe Schmit