



**\$85 Per Person**

## **Christmas Menu 2006**

### **Appetizers**

*(Select One)*

Escargot Fricassee

With Hazelnut Butter, Chanterelle Mushrooms, Fingerling Potato & Sage

Red Snapper

Marinated in Chili Oil, Citrus, Green Leaf & Olive Oil

New York Steak House Salad

Baby Romaine Lettuce with Raspberries

Herbed Goat Cheese & Shallot Sherry Vinaigrette

### **Soups**

Split Pea & Prosciutto

With Crème Fraiche

or

Roasted Butternut Squash

With Spiced Rum & Brown Sugar

### **Entrees**

*(Select One)*

Seafood Bouillabaisse

Branzino, Scallops, Shrimp, Clams & Lobster Gently Poached with Tomato & Saffron

Kobe Beef Filet Mignon

Served Over Potato Gratin, Grilled Asparagus, Spiced Clementine & Madeira Wine Reduction

Seared Duck Breast & Leg Confit

Served with Celery Root, French Beans & lemongrass spiced Fruit Chutney

### **Dessert**

Plum Tarte Tatin

Served with a Light Goat Cheese Ice Cream & Red Wine Reduction

or

Three Spice Rum Cake

Served with Egg Nog Ice Cream & Sugar Crisp

**Executive Chef Alexander A. Diaz**