



Christmas Dinner 2022 At the Brasserie

Hamachi Crudo

Soy Glaze, wasabi, Pickled Ginger and Sea Weed Salad

Or

Feuilleté D'Escargots

Escargots in a Puff Pastry Garlic Parsley Cream Sauce

Or

Wild Porcini Mushroom Soup Drizzled with White Truffle Oil

Or

Salade du Jardin

Mixed Green Salad with Apples, Cranberries, Caramelized Pecans, Goat Cheese and Rice Wine Vinaigrette

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Filet de Boeuf Wellington

Mushroom Duxelle and Black Truffle Demi Glacé

Or

Organic Mary's Farm Chicken Breast aux Morilles

Cognac Cream Sauce with Morels

Or

Carré d'Agneau Tomate et Ail

Rack of Lamb with Roasted Garlic Tomato Demi Glace

Or

Elk aux Myrtilles

Sliced Elk Medallions with Blueberry Balsamic Reduction

Or

Loup de Mer Beurre Blanc à la Grenade

Branzino Pomegranate Beurre Blanc

Or

Wellington de Légumes

Vegetarian Wellington Tomato Pesto sauce

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Crème Brûlée à la Lavende

Or

Chocolate Mousse Duo

Or

Sabayon Grand Marnier Coulis Framboise

Or

Cranberry Tart with Cream Cheese and Rum

Prix Fixe price is \$82 for those 12 and over. A children's menu is available for \$36 those younger than 12.