



# Christmas Dinner 2023 At the Brasserie

Hamachi Crudo

Soy Glaze, wasabi, Pickled Ginger and Sea Weed Salad

Or

Feuilleté D'Escargots Provençal

Escargots in a Puff Pastry Tomato Garlic Parsley Cream Sauce

Or

Cream of Roasted Butternut Squash Soup with Honey Butter Crostini

Or

Salade du Jardin

Mixed Green Salad with Dried Cranberries, Walnuts, Mandarins, Shaved Parmesan and Pomegranate

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

Rack of Lamb with Rosemary Merlot Demi Glace

Or

Elk aux Myrtilles

Sliced Elk Medallions with Blueberry Balsamic Reduction

Or

Loup de Mer Coulis au Fenouil

Branzino Roasted Fennel Coulis and Tomato Concassé

Or

Wellington de Légumes

Vegetarian Wellington Tomato Pesto sauce

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Vanilla Bean Crème Brûlée

Or

Tiramisu Coffee Crème Anglaise

Or

Sabayon Grand Marnier Framboise Coulis

Or

Peach Tart with Vanilla Ice Cream, Crème Fraiche and Rum

Prix Fixe price is \$85 for those 12 and over. A children's menu is available for \$36 for those younger than 12.