



**Christmas DINNER
MENU 2009**

FIRST COURSE

TUNA TARTAR

Red Onions & Pine Nuts

ROASTED CORN CHOWDER

Crabmeat, Cilantro Capers,

FOIE GRAS TERRINE

Apricot Chutney, White Balsamic, Baby Greens

ENTRÉES

ROAST TURKEY

*With Macadamia Nut Stuffing, Mashed Harvest Potatoes
Melange of Root Vegetables, Giblet Gravy & Cranberry Compote*

ROASTED LEG LAMB

Lemon-Herb Risotto, Mint Jus

SALMON COULIBIAC

Puff Pastry, Spinach, Onion, Boursin Cheese, Fennel Cream Sauce

DESSERTS

CRANBERRY – APPLE STRUDEL

Caramel, Sabayon Sauce

BUCHE DU NOEL

Macaroons, Raspberries, Chocolate Sauce

COFFEE, TEA

COMPLIMENTARY NATURA MINERAL WATER

\$ 72.00 per person, Plus Tax & Gratuity