



Thomas Henkelmann

Christmas Eve 2017



House smoked Atlantic salmon with traditional garnish

or

Malpecque Oysters on the half shell with cocktail sauce or sauce mignonette

or

Lobster Raviolis with tomato fondue and lobster sauce

or

*Terrine of Duck Foie Gras with Quince compote, port wine aspic
and toasted brioche supp. \$8.00*

or

Asparagus with hazelnut vinaigrette and Maryland crabmeat

or

Potato and leek soup with lobster meat, croutons and chives

or

Assorted leaves of organic baby field salad with hazelnut olive oil vinaigrette



Filet of Beef Tenderloin, sauce Béarnaise, gratin of potato, tomato provençal

or

Crisp Long Island Duckling with wild rice, poached apple and baby vegetables

or

Grilled Atlantic Salmon with baby vegetables in puff pastry and grain mustard sauce

or

*Medallions of Venison with Spätzle, green beans, seasonal mushrooms
and cranberries*

or

*Baked Halibut filet with herb crust on leek fondue with fingerling potato purée
and balsamic vinegar reduction sauce*



Bûche de Noël, traditional almond praline or chocolate

or

A variation of house-made Sorbet in an sugar basket with fresh fruits

or

Traditional Apple Strudel, served warm with Bourbon Vanilla Bean ice cream

or

*Warm Valhrona chocolate soufflé cake with a liquid chocolate center
and Bourbon Vanilla Bean ice cream*



Petit Fours



\$87.00 per person— plus beverages, tax and gratuity