



Christmas Eve

MENU

3-Courses \$60 per person

APPETIZER

Lobster & Brandy Bisque

Served with Chives and Grilled Bread

ENTREE

Free Range Turkey Breast

Served with Confit Garlic Mashed Potatoes, Root Vegetables,
Gravy and Home-made Apple & Rosemary Stuffing

DESSERT

Pumpkin Pie Cheesecake

Menu crafted by Executive Chef Frederic Haute-LaBourdette

