



“Réveillon de Noël”

Christmas Eve Dinner @ Home

Thursday, December 24th 2020

Last Day to Order is Sunday December 20th @ 3pm

Pick Up is December 24th from 4pm-6pm

Three-courses dinner prix fixe \$65

Taxes & Gratuities NOT Included

Please Select 1 Appetizer + 1 Entrée + 1 Dessert

Appetizers

Maine Lobster Bisque (gf)

Lobster / Crème Fraîche / Brioche Croutons / Chives

Saumon Rillettes (gf)

Smoked Salmon / Crispy Capers / Pickled Shallots
Arugula / Baguette Crostini

Winter Green Salad (gf)

Shaved Pear / Candied Walnuts / Roquefort Crumble
Balsamic Dressing

Entrees

“Filet De Bœuf - Sauce Périgueux”

Roasted Grass-Fed Angus Beef Tenderloin / Cabernet-Truffle Sauce
Gratin Dauphinois / Roasted Brussel Sprouts / Carrots / Mushrooms

“Flétan De l'Atlantique Aux Agrumes” (gf)

Sautéed Atlantic Halibut / Citrus-Ginger Beurre Blanc / Candied Grapefruit
Jerusalem Artichoke Puree / Caramelized Fennel & Baby Carrots

Desserts

Bûche de Noël (gf)

Almond Dacquoise / Valrhona Ivoire Rum Cream
Candied Almonds / Raspberry Coulis

Trio of Artisanal Cheeses

Fruit Nut Bread / Fruit Chutney

Chef/Owners Christophe & Michelle Poteaux
& Bastille Staff