



Cuistot

Christmas Eve 2019

4:30-9:00 pm

Amuse Bouche

Shrimp and Baby Pear Tomato Brochette

Appetizers

(Choice of One)

Oysters Rockefeller

Poached Oysters over Spinach with Glassage

Fresh Raw Oysters

With Three Cocktail Sauces

Lobster Ravioli

With Truffle & Chive Sauce

Wild Mushroom Soup

Chef Bernard's Original Recipe

Moderne Caesar Salad

With Grana Padano



Entrées

(Choice of One)

Cuistot's Traditional Holiday Roasted Goose

Breast and Leg over Yukon Gold Mashed Potatoes, Haricots Verts
and Red Cabbage with Sauce Bigarade

\$87.50

Grilled Scottish Salmon

With a Shallot Balsamic Vinegar Reduction with Fava Beans,
Sugar Snap Peas, and Fingerling Potatoes

\$79.50

Aged New York Steak Marchand de Vin

Sea Salt, Vegetables and Gratin Dauphinois

\$81.50

Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

\$69.50

Crispy Free Range Chicken

Over Aromatic Fresh Vegetables and Reduced Natural Juice

\$73.75



Desserts

(Choice of One)

Bûche de Noël

Traditional Christmas Yule Log

Profiteroles

Classic Crème Puffs With Vanilla Ice Cream and Chocolate Sauce

Raspberry Feuilleté

Vanilla Custard and Fresh Raspberries in a Light Shell on a Bed of Warm Caramel