



### **Amuse Bouche**

Medjool Date Stuffed with Creamy Goat Cheese

### **Appetizers**

*(Choice of One)*

#### **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

**\$115**

#### **Grilled Scottish Salmon**

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

**\$98**

#### **Aged New York Steak Marchand de Vin**

Sea Salt, Vegetables and Gratin Dauphinois

**\$105**

#### **Pappardelle Pasta**

With Truffles, Morel Mushrooms and Fava Beans

**\$85**

#### **Crispy Free Range Chicken**

Over Aromatic Fresh Vegetables and Reduced Natural Juice

**\$91**



### **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