



*Cuistot*

## Christmas Eve 2018

Serving from 4:30-9:00 pm

### 1<sup>st</sup> Course

#### Amuse Bouche

Shrimp and Baby Pear Brochette



### 2<sup>nd</sup> Course

*(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



### 3<sup>rd</sup> Course

*(Choice of One)*

#### Cuistot's Traditional Holiday Roasted Goose

Over Yukon Gold Mashed Potatoes, Haricots Verts and Red Cabbage

#### Grilled Scottish Salmon

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

#### Aged New York Steak Marchand de vin

Sea Salt, Vegetables and Gratin Dauphinois

#### Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

#### Crispy Free Range Chicken

Over Aromatic Fresh Vegetables and Reduced Natural Juice



### 4<sup>th</sup> Course

*(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



**\$78.50 per person**