



Cuistot

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)

French Style Roasted Turkey

Muscat Wine Sauce, Served with Braised Fennel, mashed Potatoes
And Fresh Sautéed Spinach

\$105

Grilled Scottish Salmon

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

\$103

Aged New York Steak Marchand de Vin

Sea Salt, Vegetables and Gratin Dauphinois

\$110

Pappardelle Pasta

With Truffles, Morel Mushrooms and Fava Beans

\$90

Cuistot's Traditional Holiday Roasted Goose

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

\$150



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