

Christmas Dinner

\$85 PER PERSON ++

FIRST COURSE

CAESAR

*chopped romaine, Parmesan, grilled crouton,
classic Caesar dressing*

ONION SOUP GRATINEE

crostini, Gruyère, aged Parmesan

CHILLED OYSTERS

*red wine mignonette, house made cocktail,
lemon*

MIRBEAU ROASTED OYSTERS

*garlic-herb crumbs, crispy pancetta,
lemon zest, oregano, lemon-Parmesan cream*

CRAB "FONDUE"

*lump crab, pomme puree, lemon beurre
blanc, herb garnish*

WHIPPED BRIE

*almond and honey chili oil, toasted almonds,
bee pollen, mint*

ENTRÉE

BUTTERNUT SQUASH AGNOLOTTI

*butternut squash filled pasta, pistachios, crispy sage,
brown butter*

STEAK FRITES

*10oz pan seared sirloin, bordelaise,
truffle-Parmesan fries
- substitute filet mignon +10*

PAN SEARED HALIBUT

*braised white beans & baby kale, confit garlic puree,
preserved citron, chicory & hazelnut salad*

LOBSTER NEWBERG

*lobster claw and knuckle, cognac cream sauce,
puff pastry*

MUSHROOM RISOTTO

*mushroom melange duxelles, lemon, thyme,
pine nuts, shaved Parmesan*

DESSERT

ASSORTED CHRISTMAS COOKIE PLATE

house made holiday cookies

CARAMEL CHOCOLATE TART

chocolate dipped shell, chocolate pastry cream, salted caramel, Chantilly cream

EGGNOG CHEESECAKE

graham cracker crust, tuille, spiked Chantilly cream

Mirbeau®