



Merry Christmas!

TUNA DUO

Classic French tuna tartar with a freshly grilled tuna tataki,
served with wasabi mayonnaise

ROSÉ PROSECCO, LUNETTA, VENETO ITALIÈ

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ONION SOUP

Classic French onion soup, topped with a crouton
with melted Dutch cheese

CHENIN BLANC, B&G, VOUVRAY, FRANCE

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BOEUF BOURGUIGNON

Angus beef tips stewed in red wine with mushrooms, carrots,
shallots and new potatoes served with toasted French bread

PINOT NOIR, MEIOMI, SONOMA USA

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MOUSSE TASTING

A white, dark and milk chocolate mousse with a Caribbean twist

TAWNY PORT, PORTO

Menu: \$55 | Menu + Wine pairing: \$100



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CEVICHE A LA HABANA

Grouper and shrimp marinated in lemon and lime juice with cilantro, Madame Jeanette peppers and red onions
CHAMPAGNE, L'HOSTE PERE&FILS BRUT, FRANCE

MANZANA SWEETBREADS

Pan-fried sweetbreads with caramelized apples, green asparagus served balsamic reduction and a truffle sauce
ROSÉ, COTES DE PROVENCE, FRANCE

HALIBUT DE SOLEIL

Filet of halibut pan-fried on the skin with a creamy, rosemary saffron sauce, pesto and roasted tomatoes
CHARDONNAY, AU CONTRAIRE, SONOMA USA

TARTE TARTIN A LA PAPILLON

Caramelized pineapple with cinnamon on a pastry crust with vanilla bourbon ice cream and a dark caramel sauce
DESERT WINE, SAUTERNES, FRANCE

Menu: \$65 | Menu + Wine pairing: \$107,50



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GOAT CHEESE CRÈME BRULÉE

Creamy goat cheese with honey and walnuts topped with a sugar layer and cranberry jelly and caramelized apple cubes

SAUVIGNON BLANC, LADUCETTE, FRANCE

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CRAB CAKES DE L'LE

Lump crab cakes with scallions & cilantro served with tamarind remoulade

CHARDONNAY, CASARENA, MENDOZA ARGENTINIË

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FILET MIGNON

Angus beef, grilled to your liking, served with a red wine truffle sauce and mixed vegetables

BORDEAUX BLEND, CALVET, FRANCE

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CREPES SUZETTE

Classic crepes with orange sauce and flambéed with Grand Marnier

DESERTWIJN, SAUTERNES, FRANCE

Menu: \$70 | Menu + Wine pairing: \$110



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FLOATING FOIE

Shaved pâté of foie gras floating over a compote made of mango and wild figs
RIESLING, SA PRUM, MOSEL, GERMANY, USA

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ESCARGOTS EN CROUTE

Escargots simmered in herbs, garlic butter and a touch a Pernod,
sealed underneath a pastry crust
CHARDONNAY, AU CONTRAIRE, SONOMA, USA

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VENISON FILET

Fresh venison filet served with red cabbage, red beet risotto and
red wine cinnamon sauce with a touch of chocolate
MERLOT, DUCKHORN, NAPA VALLEY, USA

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CHOCOLATE LAVA

À la minute baked chocolate cake with a soft center and served
with butterscotch ice cream and almonds
10 YEAR TAWNY PORT, DOW'S, PORTO

Menu: \$75 | Menu + Wine pairing: \$125