

CHRISTMAS EVE MENU 2009

FIRST COURSE

**MAINE LOBSTER SALAD
HARICOTS VERTS, TOMATO CONFIT, AVOCADO, CAVIAR CREAM**

SECOND COURSE

**FALL GLAZED VEGETABLE MOSAIC
"JUS DE CUISSON," NAVET OIL**

THIRD COURSE

**FOIE GRAS RAVIOLI
CELERY, SUNCHOKE BROTH, BLACK TRUFFLE
OR
DAY BOAT SCALLOP
TOMATO CONCASSÉ, SPINACH, MUSHROOM, CHAMPAGNE SAUCE**

FOURTH COURSE

**ROASTED PENNSYLVANIA DUCK
ASSORTED RADISHES COOKED AND RAW, HUCKLEBERRY JUS
OR
COLORADO RACK OF LAMB
BABY ARTICHOKES, GARLIC NOUGATINE, CITRUS CONFIT**

DESSERT

**CHESTNUT MONT BLANC WITH FRENCH MERINGUE
CHESTNUT CREAM, TAHITIAN CHANTILLY AND COGNAC SAUCE
OR
MACERATED RASPBERRIES
CHOCOLATE GRATIN AND MILK EMULSION**

95

SELECTION OF ARTISANAL CHEESES 25

OUR À LA CARTE MENU WILL ALSO BE AVAILABLE

EXECUTIVE CHEF TONY ESNALT / CHEF / FOUNDER JOACHIM SPLICHAL
DIRECTOR CHRISTIAN PHILIPPO / SOMMELIER ERIC ESPUNY

PATINA

