

Merry Caribou Christmas

Starters

POACHED PEAR

*butter lettuce, candied walnuts, blue cheese,
bermuda onion*

LOBSTER BISQUE

cheese popovers, tarragon cream

WHITE TRUFFLE RISOTTO

carnaroli, parmesan, shaved white truffles

OYSTERS ROCKEFELLER

*wianno oysters, baked with spinach, cream, bacon
hollandaise*

Mains

WILD RICE STUFFED QUAIL

*roasted baby carrots, toasted hazelnut gremolata,
orange cream*

PAN SEARED TURBOT

*sunchoke, buttered asparagus, crispy capers,
preserved lemon*

PRIME RIB OF BEEF

twice baked potato, horseradish cream, au jus

MAPLE GLAZED HAM

*whipped sweet potato, green bean casserole,
crispy onion*

Desserts

VALRHONA MILK

CHOCOLATE YULE LOG

*chocolate sponge cake, milk
chocolate mousse, raspberry
feuilletine core bailey's ice
cream*

GINGER SNAP GATEAU

*ginger snap tuile, spiced
whipped panna cotta, fresh
raspberry sorbet*

CHRISTMAS TREAT PLATTER

*stollen bread, classic
christmas cookies, macarons,
cream puffs & truffles*

For the Table

GRAND PLATEAU 225

½ lobster, 6 oysters, 6 shrimp

COLOSSAL PLATEAU 325

whole lobster, 12 oysters, 10 shrimp

CAVIAR

royal (30 grams) 120

imperial osetra (30 grams) 155

imperial 000 osetra (30 grams) 190

golden osetra (30 grams) 240

OCEAN BAR

chilled oysters, east & west coast (ea) 5

shrimp cocktail (6oz) 28