



CHRISTMAS EVE MENU



Price per person 90.00 dollars
Served on Christmas Eve from 5:00 pm to closing

Cream of wild mushrooms soup baked under a puff pastry crust.

Baby Iceberg "Wedge salad" with vine ripe tomatoes and creamy Roquefort dressing.

House smoked salmon with Bermuda onion, chopped eggs, capers and toast points.

Foie gras crème brûlée with Mesclun-herb salad, fig jam and toasted brioche.

Pan seared jumbo sea scallop, served over lobster risotto with truffle oil.

Fricassée of oysters stewed with apple wood bacon, leeks and potatoes.



Chateaubriand Béarnaise with bouquetière of vegetables.

Pan roasted veal Porterhouse "Forestière" (roasted potatoes, wild mushrooms and Port wine sauce).

Roast half duckling with wild rice medley and raspberry vinegar sauce.

Baked filet of flounder topped with Devilled crab meat, served over herb roasted vegetables with beurre blanc.

Butternut squash risotto with Maine lobster, shrimp and scallops.

Pan seared Icelandic cod Provençale, served over mashed potatoes with broccolini.

Wild mushroom raviolis with pan fried Brussels sprout, spiced pecans, crumbled goat cheese and Balsamic drizzle.



Chocolate and Grand Marnier mousse cake.

Assortment of Christmas cookies with hot cocoa.

Pear and almond tart.

Honey Vanilla Crème Brûlée.

Assortment of French cheeses with dried fruits and nuts.

Bon Appétit and Happy Holiday Season
From your team at la Ferme