



Holiday Menu - \$34.95 (dinner)

Appetizer

Foie gras crème brûlée with winter spice and honey bread

or

Smoked fish on *Et la lumière fût* blinis with a horseradish cream

or

Small mesclun salad with a champagne vinaigrette

Cream of sweet potato, *Au Pied du Courant* and curry

Petite-Nation bison Wellington with a *La Corne et la Muse* green pepper sauce
served with season vegetables

or

Turkey osso buco confit with a cranberry, *Messe de Minuit* and Christmas spice chutney
served with *La Scie Trouillarde*-candied root vegetables

or

Citrusy halibut steak with asparagus risotto and a *Carpe Diem* crayfish butter

or

Wild mushroom ravioli in a cream of celeriac, spinach and truffle oil

BDT Holiday cake

Olivier Millot, Executive chef