



Holiday Menu - \$24.95 (lunch)

Homemade terrine with onion jam

or

Small mesclun salad with a champagne vinaigrette

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

Strudel of turkey conserve with a cranberry, *Messe de Minuit* and Christmas spice chutney
served with season vegetables

or

Wild salmon steak in a whole-grain and maple crust
served with steamed potatoes and season vegetables

or

7-ounce grilled AAA beef striploin with a *La Corne et la Muse* green pepper sauce
served with steamed potatoes and season vegetables

or

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

BDT Holiday cake

Olivier Millot, Executive chef