

Caprice bistro



Christmas Eve Dinner



45

Appetizers

Choice of:

Veal Sweetbrads

Pan fried w/ wild mushroom sauce

Frog Legs

Served w/ Provencal vinaigrette

Escargots

Tender escargots sautéed w/garlic in Roquefort cream sauce

Salad "Noel"

Artisan mixed green lettuce, goat cheese, verjus vinaigrette

Joues de porc

Pork Cheeks, braised in Belgian Beer

Soup

Creamy Lobster Bisque, finish with cognac

Entrees

Choice of:

Lamb Cassoulet

Shank braised/rosemary, bacon, garlic & beans

Venison Osso Bucco

Served w/chestnuts, lingonberrie, apple, Syrah wine sauce

Poisson du moment

Local catch of the day.....

Waterzooi

Selection of the market's freshest seafood, shellfish, vegetables, herb cream broth

Rabbit Forestiere

Wild mushroom sauce, served with fettucine pasta

Assiette Bohemienne

Duck, Pork, sausage, bacon, fingerling potatoes, on sauerkraut

Triplet of Desserts

Homemade selection of Desserts

Filet Mignon available as an option, (add \$10) please ask your server.

Foie gras terrine also available as an option, (add 5\$), please ask

Tel: 910.815.0810 Capricebistro.com

Cork Fee: \$25