

Caprice bistro



Christmas Eve Dinner



60

Appetizers

Choice of:

Petite Charcuterie

Duet of pates, Saint Angel cheese, cornichons, crostini

Frog Legs Provencal

Served w/ tomato, herbs vinaigrette

Salad "Noel"

Artisan mixed green lettuce, goat cheese, crouton, verjus dressing

Soup

Creamy Lobster Bisque, finish with cognac

Escargots "du Nord"

Tender escargots, garlic, Roquefort cream, parsley

Entrees

Choice of:

Duck "Duet"

Pan seared breast and confit, Gastrique orange sauce

Salmon "en croute"

Salmon filets, baked in puff pastry, beurre blanc

Waterzooi

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

Short ribs

Beef, Bourguignon style, jardiniere

Lamb

Braised Shank, Cassoulet style

Triplet of Desserts

Homemade selection of Desserts

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Capricebistro.com