

Caprice bistro



Christmas Eve Dinner



45

Appetizers

Choice of:

Petite Charcuterie

Duet of pates, Saint Angel cheese, cornichons, crostinis

Frog Legs Provencal

Served w/ tomato, herbs vinaigrette

Salad Noel

Artisan mixed green lettuce, warm 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

Tel: 910.815.0810

Capricebistro.com

Cork Fee: \$25