

Caprice bistro



Christmas Eve Dinner



55

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, goat cheese, crouton, verjus dressing

Bisque

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

Beef Short Ribs

Bourguignon style, red wine sauce

Lamb Shank

Braised, Cassoulet style, beans, tomato, Provence herbs

Triplet of Desserts

Homemade selection of Desserts

Tel: 910.815.0810

Capricebistro.com

Wine cork fee \$25