



***Mirabelle 2010
Christmas Eve Dinner***

Appitizers

Pheasant Consommé

Enoki Mushrooms, Seared Foie Gras,
Quince Paste, Toasted Brioche

Alaska King Salmon Unilateral

Fennel Slaw, Dill-Honey-Mustard Dressing

American Sturgeon Caviar

Yukon Gold Potato Blini

Mâche

Beet, Stilton Salad, Gingerbread Toast

Butter-Poached Shrimps,

Shrimp Toast, Brussels Sprouts filled with
Cranberry Marmalade, Pea Shoots

Entrees

Pan-Roasted Veal Chop

Chestnut-Pear Ragout, Broccolini

Fricassee Of Diver Sea Scallops

Soba Noodles, Asian Style Dressing, Fried Lotus Roots

Seared Aged Shell Steak

Potato Millefeuille, Baby Spinach-Shiitake Ragout

Seared Black Sea Bass

Wild Mushroom Pot Pie, Curry-Apple Sauce

Butternut Squash-Mascarpone Ravioli

Roasted Apples, Fried Sage

Dessert

Exotic Sorbet

Citrus Medley, Brandy Snap

Buche De Noel

Gingerbread, Pear, Caramel Ice Cream

Ginger Almond Tart Mirabelle

\$70 Per Person

(Tax And Gratuity Not Included)