

THE FRENCH TABLE



Christmas Food and Wine Evening

December 3rd at 7pm

Crémant d'Alsace & Amuse Bouche

Le Foie Gras

*Pan-seared Foie Gras &
Crispy Duck Wing, Fig Chutney*

Pinot Gris Grand Cru, Rieffel 2010

Alsace



La Truite

*Braised Seatrout, Sauerkraut &
Riesling Butter Sauce*

Riesling Wiebelsberg Grand Cru,

Rieffel 2012

Alsace



Le Boeuf

*Oxtail Consommé served with
Traditional Garnish*

Château La Tour l'Aspic, Pauillac 2008

Bordeaux

L'Oie

*Roasted Breast of Goose, Crushed Potato Cro-
quette, Celeriac Mousseline, Roasted Chestnuts*

Château La Tour l'Aspic, Pauillac 2008

Bordeaux



La Buche de Noel Praliné

*Toasted almond & caramel Yule log
filled with Praline and Vanilla Butter Cream*

Banyuls, Domaine du Mas Blanc Rimage 2011

Languedoc



Tea or Coffee

Petit Fours

€68 per person

A photograph of a dining table set for four people, viewed through horizontal blinds. The table is round and dark wood, with four matching chairs around it. The table is set with white plates, silverware, and wine glasses. A small lit candle is in the center. The blinds are partially open, showing a view of the outdoors. The text 'THE FRENCH TABLE' is overlaid on the image in white, serif font, with a horizontal line under 'THE'.

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