

# Lucienne

## CHRISTMAS EVE DINNER MENU

### 1<sup>ST</sup> COURSE

#### **GRAVLAX**

HORSERADISH MUSTARD, CAPERS, RAISING BREAD

OR

#### **ROASTED PEAR SALAD**

ARUGULA, SAINT-ANDRES CHEESE, SHERRY DRESSING ALMONDS

### 2<sup>ND</sup> COURSE

#### **BAKE SCALLOPS**

ROOT VEGETABLES, TRUFFLE BUTTER, PUFF PASTRY

OR

#### **FOIE GRAS**

ROASTED FIGS, QUAIL EGG, PORT GLAZE

### 3<sup>RD</sup> COURSE

#### **BUTTER POACHED LOBSTER**

RED CABBAGE CAKE, SEAFOOD JUS

OR

#### **OVEN ROASTED DUCK**

ROASTED CHESTNUTS, POTATO CAKE, LAVENDER SAUCE

OR

#### **GRASS FED TENDERLOIN**

POLENTA, BRUSSEL SPROUTS, RED WINE SAUCE

### 4<sup>TH</sup> COURSE

#### **BUCHE DE NOEL**

EGGNOG CREAM, CARAMEL SAUCE CHOCOLATE MOUSE

OR

#### **FIG CREPE SOUFFLÉ**

ARMAGNAC SAUCE, BERRIES, RYE ICE CREAM

CHRISTMAS EVE MENU 80  
WITH WINE PAIRING 105

RESERVATIONS RECOMMENDED  
FROM 5.30PM TO 10PM