



lumiere
FRENCH KITCHEN

French Alliance of Charlotte

A Christmas Dinner \$85⁽¹⁾ On Sunday December 10th, 2017

Aperitif at 6:00pm

**Maine Lobster Bisque Amuse
Fresh Baked Gougères
1 glass of Crémant**

1st Course

Bouillabaisse

Jumbo Shrimp, Provençal Vegetables, Rouille

Butter Poached Lobster

Fresh Hearts of Palm Salade

Escargot

Burgundy Snails, Mushrooms,
Garlic, Butter Pastry

Black Angus Beef Tartar

Capers, Egg, Shallots
Toasted Bread

1 glass of Laurent Miquel Chardonnay

2nd Course

Duck a L'Orange

Baby Turnips, Fennel, Orange Gelee.
Grand Marnier Duck Jus

Cote De Boeuf

Dry-Aged Beef, Roasted Bone-Marrow,
Wild Mushrooms, Foie Gras Butter,
Sauce a la Bordelaise

Loup de Mer

Mediterranean Sea Bass a la Provençal, oven-
roasted tomatoes, Lucque olives, capers, lemon,
Provence Olive Oil Emulsion

Winter Risotto

Black Truffles, Butternut Squash, Mushrooms,
Cipollini Onions, Baby Carrots

1 glass of Château Recougne Bordeaux

3rd Course

French Cheese Plate

Seasonal accoutrements, Bread

Or

Christmas Traditional "log"

Coffee or Tea

(1) *All inclusive (tax and gratuities inclusive)*

(2) *Cocktail, soft drink, additional glass of wine, bottled water available at the bar on private bill*