

GRILL

LOBSTER WITH LEMON GARLIC BUTTER SAUCE CATCH FISH OF THE DAY LAMB RACK

RISOTTO STATION

PARMESAN TRUFFLE OIL PEA **BUTTERNUT MUSHROOM** PRAWN

CHARCUTERIE & BREADS

ASSORTED BREADS ASSORTED COLD CUTS **ASSORTED CHEESES** CORNICHONS NUTS

STARCHES

GARLIC CHIVES MASHED POTATO RICE & BEANS

VEGETABLES

MAPLE-GLAZED **VICHY CARROTS** CAULIFLOWER GRATIN

CARVING

SLOW-ROASTED HERB PRIME RIBS WITH MALBEC SAUCE

SUSHI STATION

NIGIRIS:

TUNA SALMON **BLACK COD**

MAKI/ROLLS:

ASSORTED ROLLS/ VEGAN & VEGETARIAN OPTIONS **AVAILABLE**

SALADS

TABBOULEH GRILLED OCTOPUS BEETS GREENS **CUCUMBER MINT DRESSING** CHAMPAGNE VINAIGRETTE

DESSERTS

OPERA TORTE WITH **COFFEE ANGLAISE** MIX FRUIT TARTS YULE LOGS GRANDMA'S APPLE CRUMBLE FRUITS & CHOCOLATE FONDUE

\$150 PER PERSON

