

l'ilot

REPÈRE GOURMAND

Christmas Eve Dinner

4-Course Shared-Style Menu

Soup

Butternut squash soup, dune pepper tuile

Starters

Shrimp cocktail with cocktail sauce

Rockefeller oysters

Fried polenta with wild black
currant confit

Burratini with sun-dried tomatoes
in camelina oil, focaccia

Main Courses

Confit lake trout with fir and cranberries

Gnocchi with celeriac and
wild rose velouté

Braised beef with lardons, mushrooms,
Louis d'Or cheese, and pangrattato

Mustard-braised rabbit leg

Truffle mashed potatoes

Roasted root vegetables with maple syrup

Homemade chutney

House-made sourdough bread with
black garlic compound butter

Desserts

Christmas ball and assorted petit fours

ADULT | \$99