



CHRISTMAS DAY AT L'AUBERGE RESTAURANT ON OAK CREEK
SUNDAY 25TH DECEMBER 2011

FIRST COURSE

GOLDEN BEETS

LAMB'S LETTUCE, BRIE, GRAPEFRUIT
TOASTED PINE NUTS

DIVER SEA SCALLOP

JERUSALEM ARTICHOKE, ROASTED GARLIC BROTH
SHAVED BLACK TRUFFLE

CRISP DUCK CONFIT

PARSNIP, SORREL LEMON, HAZELNUT

SECOND COURSE

MACKEREL ESCABECHE

BEETS, DILL, RED ONION
BLACK BREAD

FOIE GRAS

SPICED CAKE, CHESTNUTS
PUMPKIN

STROZZAPRETTI

CALVES LIVER, COGNAC, ONION

THIRD COURSE

MISHIMA RANCH BEEF TENDERLOIN

POTATO, SWEETBREADS, BORDELAISE

HAZELNUT FINISHED PORK CHOP

SAUERKRAUT, PRETZEL
MELTED ONION

BLACK COD

TOMATO, CHORIZO
GARLIC

ROASTED PARTRIDGE

MUSHROOMS, BACON
APPLE GASTRIQUE

DESSERT

EGG NOG CRÈME BRULÉE

BRANDY SNAP
CURRANTS

BOUCHE DE NOEL

HOT MILK SPONGE CAKE, MALTED MILK

BAKED FIGGY PUDDING

APPLE, WALNUTS, CUSTARD

NINETY-FIVE DOLLARS