

Festive Friday

COLD APPETIZER QUARTET

GRAVLAX SALMON IN COGNAC MARINADE WITH BEET HUMMUS AND CUCUMBER JULIENNE

FOIE GRAS AND DUCK PÂTÉ WITH PEAR IN SAUTERNES WINE AND PECAN BRIOCHE

VOLCANO ROLL WITH WAKAME, MANGO, AND SPICY ARGENTINE SHRIMP

EGGPLANT CANNELLONI WITH PORCINI MOUSSE

AND TRUFFLE TUILE

HOT APPETIZER

PUMPKIN AND LENTIL CREAM SOUP WITH SEA SCALLOP, ROASTED HAZELNUTS, AND BAKED BEETROOT

SORBETS

BLACKCURRANT WITH BERRIES AND RIGA BLACK BALSAM

MAIN COURSES

DUCK CONFIT WITH WHITE MULLED WINE SAUCE, SICILIAN CAPONATA, AND MASHED POTATOES

OR

ORFAROE ISLANDS SALMON WITH BEETROOT ORZOTTO, ASPARAGUS AND GREEN PEA SALSA, AND DILL BEURRE BLANC SAUCE

DESERT

CHRISTMAS NAPOLEON WITH PRUNES, WALNUTS, AND CRANBERRY SAUCE

