

Le Vallauris

Christmas Eve and Christmas Day Menu December 24 and 25, 2009

Appetizers, Choose One:

- ❖ **Tomato Saffron Bay Shrimp Soup**
- ❖ **Raviolis of Foie Gras with a Parmesan Cream and Truffle Oil Reduction**
 - ❖ **Le Vallauris Caesar Salad with Aged Parmesan**
 - ❖ **Smoked Breast of Indiana Duck served with a Confit of Eggplant and Orange Marmalade**
 - ❖ **Spicy Sashimi Grade Ahi Tuna Tartare**

Entrees, Choose One:

- ❖ **Farm Raised Baby Turkey stuffed with Chestnuts**
Served with Sweet Potato, Cranberries, Mashed Potato and Broccoli
- ❖ **Roasted Southern Pacific Sea Bass**
Wrapped in Thin Zucchini Slices, Flavored with Sundried Tomatoes, Black Olives and Virgin Lemon Olive Oil
- ❖ **Grilled Filet of Beef with a Porcini Mushroom reduction**
, small Baked Potato Gratinée with Aged Parmesan and Truffle Oil and Haricots Verts
- ❖ **Grilled New Zealand Lamb Filet Mignon**
Sliced with Mint, Garlic and Olive Oil, served with Fingerling Potatoes and Spinach
- ❖ **Roasted Indiana Duck with Sweet Potato Purée and Rhubarb Compote and a Reduction of Black Pepper and Honey**
- ❖ **Risotto of Piselli and Asparagi**
With Aged Parmesan

Desserts, Choose One:

- ❖ **Bitter Chocolate Tart with Coconut Chantilly Cream and Amber Rum Syrup**
 - ❖ **Pear and Caramel Ice Cream Christmas Log Cake**
 - ❖ **Trio of Crème Brulée**
 - ❖ **Tulip of Fresh Berries**

Price: \$69.00 per person (Tax and Gratuity not included)