

Christmas BRUNCH

At the garden

Mixed greens and arugula / Lemon vinaigrette and Caesar sauce / Parsnip velouté with orange / Mushrooms in vinegar / Colorful beets with feta / Leek vinaigrette with herbs / Endive salad with blue cheese and pecans / Chicken salad with blue cheese and pecans

At the Fishmonger

Seafood platter / Sea bream tartare with guacamole / Crab mimosa with pepper coulis

At the Butcher

Vitello tonnato / Poultry pâté in crust / Beef carpaccio with seeds and parmesan / Homemade foie gras terrine / Deer terrine with chestnuts

Showpieces

Roasted capon stuffed with caramelized chestnuts / Beef Wellington / Red Label salmon fillet / Risotti like a risotto in a wheel of parmesan / Cheese-stuffed alpine potatoes and cured ham / Butternut squash gratin with nutmeg / Winter vegetable ratatouille

Cheese Table: Current Selections from Maison Sterchi

At the Pastry Chef

Paris Brest with pistachio and black currant / Fruit platter / Yule log in the style of Saint-Honoré with pink grapefruit / Cinnamon apple tart / Pavlova with seasonal fruits / Lemon, cherry, and raspberry cheesecake / Apricot and almond cake / Chocolate truffles / Jar of Vanilla and tonka bean cream