CAFÉ des ARCHITECTES

CHRISTMAS EVE & CHRISTMAS DAY MENU

APPETIZERS

Sweet Potato Gnocchi $12
roasted garlic cream ▪ acorn squash

Butter Poached Lobster $18
chestnut purée ▪ roasted apples

Seared Diver Scallops $15
duck confit crépinette ▪ foie gras butter ▪ blood orange reduction

Truffled White Pumpkin Velouté $14
braised shortrib ▪ brown butter pears

House Made Goat Cheese $12
Green Acres Farm beets • blood orange • poached pears

ENTRÉES

Spice Seared Venison Loin $28
celery root ▪ glazed persimmon ▪ cauliflower

Wild Striped Bass $26
La Quercia bacon ▪ cranberry beans ▪ salsify

Prime Delmonico Steak $32
pont neuf ▪ béarnaise▪ braised endive

Whole Roasted Squab $27
foie gras-gingerbread stuffing ▪ roasted Brussels sprouts

Guinea Hen $28
black garlic confit ▪ boursin polenta ▪ maitake mushrooms

DESSERTS

Mint Parfait $10
dark chocolate ganache ▪ aigre doux ▪ candied mint

Torche Aux Marrons $10
honey ▪ chestnut cream ▪ balsamic

Eggnog Bûche De Noël $10
poached cranberries ▪ nutmeg ▪ bittersweet chocolate

Baked Alaska $10
chocolate ▪ orange ▪ brandy

Warm Cider Beignet $10
pine-cone ice cream ▪ apple chips ▪ cider caramel