



CHRISTMAS EVE

DECEMBER 24, 2018 | 5:00PM - 10:00PM

Welcome Glass of Moët & Chandon

APPETIZER

SMOKED SALMON

Candy cane beets, mache and crème fraîche dressing

MELON & SERRANO HAM

Grilled winter melon with red vein sorrel salad

BLOOMSDALE SPINACH SALAD

Spice roasted nut mix and dried fruit

ENTRÉE

POMEGRANATE DUCK BREAST

Pickled cipollini onions and spätzle

ALASKAN COD

Shrimp mousse, lobster glacage and asparagus

WAGYU SHORT RIBS

Root vegetable purée and grilled eggplant

DESSERT

PEPPERMINT SPICED CRÈME BRÛLÉE

WARM CHOCOLATE GLAZED CROQUEMBOUCHE

BÛCHE DE NOËL

\$105 PER PERSON

(TAX & 20% GRATUITY NOT INCLUDED)

SOFITEL
HOTELS & RESORTS