



Paris 66

CHRISTMAS EVE DINNER

FRIDAY, DECEMBER 24, 2021
ONE HUNDRED TWENTY-FIVE DOLLARS PER PERSON
*TAX AND GRATUITY NOT INCLUDED

FIRST COURSE

(choice of one)

Escargots

Veal cheek terrine with beetroot & celeriac

Smoked salmon rillettes with a mustard dill sauce

SECOND COURSE

(choice of one)

Oeuf mayonnaise with shrimp & tarragon

Oyster mignonette with asparagus mousse

THIRD COURSE

(choice of one)

Lamb shank Daube Provençal style, mashed parsnip, haricot verts

Pan-seared scallops with celeriac purée, roasted courgette, & orange tarragon sauce

Duck confit with honey, dried fruit & Christmas spices, lentils de puy, brussel sprouts

FOURTH COURSE

(choice of one)

Burnt Orange crème brûlée

Chocolate Mousse with peppermint whipped cream