

Caprice bistro



Christmas Eve Dinner

70

Appetizers

Choice of:

Petite Charcuterie

Duet of pates, Saint Angel cheese, cornichons, crostinis...

Frog Legs Provencal

Served w/ tomato, herbs vinaigrette

Salad "Noel"

Artisan mixed green lettuce, goat cheese, crouton, verjus dressing

Soup

Creamy Lobster Bisque, finish with cognac

Escargots "du Nord"

Tender escargots, garlic, roquefort, cream, parsley

Entrees

Choice of:

Duck "Duet"

Pan seared breast and confit, Gastrique orange sauce

Salmon "en croute"

Salmon filets, baked in puff pastry, beurre blanc

Waterzooi

Selection of the market's freshest seafood, shellfish, vegetables, herb cream broth

Short ribs

Beef, Bourguignon style, jardiniere,

Lamb

Braised Shank, Cassoulet style....

Triplet of Desserts

Homemade selection of Desserts

Thierry Moity: Chef - Patricia Moity: Host

Tel: 910.815.0810 Capricebistro.com - (Cork Fee \$25)

JOYEUX NOEL & BON APPETIT