

BARDOT

B R A S S E R I E

HAPPY HOLIDAYS

December 24, 2020

5:30pm to 10:00pm | 85 per guest | served family-style

first

CHARCUTERIE

turkey rillettes, pâté grand-mère, jambon de bayonne

LE FROMAGE

chef's selection of artisanal french cheeses

SALADE D'ENDIVE

endive, poached pears, red wine vinaigrette, candied pecans

PREMIUM CHILLED SHELLFISH

alaskan king crab, maine lobster, gulf prawns | 44 per guest

add royal kaluga caviar 95 | royal osetra caviar 195

second

THE HOLIDAY ROAST

dry-aged prime rib, beef au jus

COGNAC-GLAZED HAM

rose apple sauce, rosemary jus

sides for the table

GREEN BEAN CASSEROLE

haricots verts, creamed paris mushrooms, fried shallots

ROASTED BRUSSELS SPROUTS

bacon marmalade, sherry vinegar

POMMES PURÉE

whipped potatoes & foie gras gravy

CANDIED YAMS

date molasses, walnuts, toasted marshmallow

dessert

CHOCOLATE CREAM PIE

crème chantilly

PECAN PIE

vanilla bean ice cream

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.