

# BARDOT

B R A S S E R I E

## HAPPY HOLIDAYS

*December 25, 2020*

2:00pm to 8:00pm | 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.