



# BISTRO SOLEIL

## CHRISTMAS EVE MENU

FIRST RESERVATIONS 5:00PM

LAST RESERVATIONS 7:30PM

BISTRO SOLEIL WILL CLOSE AT 10:00 PM

## HORS D'OEUVRES

### **escargot\***

sizzling escargots cooked in an aromatic  
garlic herb butter sauce | **16**

### **carpaccio de filet de boeuf**

\*without crostini

carpaccio of beef tenderloin marinated w.  
truffle oil, topped w. capers and parmesan  
cheese | **17**

### **crevettes\***

jumbo shrimp cocktail w. marie rose sauce, a  
blend of tomatoes, mayonnaise, lemon juice,  
cocktail sauce | **17**

### **saumon fumé fait maison**

\*without crostini

homemade smoked salmon served w.  
country bread and traditional garnish | **15**

### **pâté de campagne**

\*without crostini

pork country pâté w. crostini, cornichons  
served w. marmalade of shallots and figs | **15**

### **bisque de homard**

blend of lobster meat, crab meat w. our  
combination of spices and vegetables,  
simmered in a savory cream base  
cup | **12** bowl | **16**

\*indicates gluten-free





## LES PLATS DE RESISTANCES

**all entrées are served w. a house salad**

*mixed field of greens tossed in our*

*homemade black peppercorn and garlic vinaigrette*

**all entrées are served w. seasonal vegetables and starch of the day**

### **filet de boeuf wellington**

beef tenderloin wellington w. porcini mushrooms and herb stuffing, scented w. truffle oil, wrapped in a puff pastry served w. a cabernet reduction | **45**

### **carré d'agneau\***

roasted New Zealand rack of lamb provençale | **43**

### **steak frites\***

10 oz lean NY steak served w. green peppercorn brandy sauce, w. parmesan rosemary fries | **39**

### **côtes de boeuf braisé\***

boneless beef short ribs, slowly braised in a rich cognac demi-glace, applewood smoked Nueske's bacon, topped w. onion straws | **39**

### **risotto\***

pan-seared gulf shrimp served on a bed of basil and lemon zest risotto | **36**

### **our signature entrée\***

pan-seared grouper filet topped w. crab meat, finished w. a lemon caper butter sauce | **36**

### **saumon\***

blackened Atlantic salmon, served w. chargrilled pineapple ginger chutney | **34**

### **surf et turf\***

8 oz chargrilled beef tenderloin wrapped w. bacon and 8 oz roasted warm water lobster tail | **86**

### **canard\***

slowly roasted, crispy duck à l'orange | **36**

## DESSERT

apple tarte tatin | **14**

key lime mousse\* | **12**

lavender crème brûlée\* | **14**

chocolat fondant | **15**

beignets | **16**