

BISTRO SOLEIL

CHRISTMAS DAY PRIX-FIXE MENU

DECEMBER 25, 2022

2:00PM - 6:00PM

BISTRO SOLEIL WILL CLOSE AT 8:30 PM

HORS D'OEUVRES

*Trio of terrine of foie gras, prosciutto di parma, & saucisson sec served w. crostini
(gluten free without crostini*)*

OR

*Delectable blend of lobster bisque and crab meat and our combination of spices and
vegetables simmered in a savory cream base**

OR

*Mixed field of greens topped w. a confit of anjou pear, sprinkled w. blue cheese crumble
and walnuts, served w. a raspberry vinaigrette**

ENTRÉES

All entrées served w. mashed potatoes and baby French green beans**

Beef Wellington served w. a cabernet wine reduction

OR

*Roast turkey served w. turkey gravy and cranberry relish**

OR

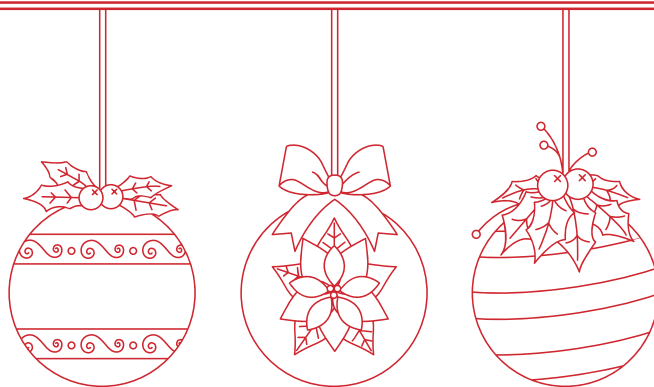
*Pan-seared filet of yellowtail snapper topped w. crabmeat, served
w. a lemon caper butter sauce**

DESSERT

Traditional bûche de Noël: chocolate buttercream mousse cake

\$79 per person • Price does not include tax or gratuity

***Indicates gluten-free**



BISTRO SOLEIL

CHRISTMAS DAY CHILDREN'S PRIX-FIXE MENU

DECEMBER 25, 2022

2:00PM - 6:00PM

HORS D'OEUVRES

Macaroni and cheese

OR

*Mixed field of greens topped w. a confit of anjou pear, sprinkled w. blue cheese crumble
and walnuts, served w. a raspberry vinaigrette**

ENTRÉES

All entrées served w. mashed potatoes and baby French green beans**

*Roast turkey served w. turkey gravy and cranberry relish**

OR

*Baked ham w. applesauce**

DESSERT

Traditional bûche de Noël: chocolate buttercream mousse cake

\$53 per person (12 and younger) • Price does not include tax or gratuity

***Indicates gluten-free**