

Happy Holidays from Bistro Maison  
Saturday, December 24, 2016

CHILLED SPRITZERS \$10 we are adding champagne and citrus fruit. Served on the Rocks

GREEN APPLE Liquor & Green Apple Vodka with Pear Juice & Elderflower Water

POMEGRANATE Liquor, Vodka, & Juice added to Champagne. Cherry Bitters & Poached Cherries

LYCHEE & ORANGE St. Germain Elderflower, Orange Vodka, Grapefruit Juice, Bitters & Lychee Fruit

Non Alcoholic \$5 Peach Ice Tea / Hot Apple Cider / Hot Chocolate / Egg Nog / Warm Chai Latte

Holiday Imported Cheese Board \$17

Camembert, St. Nectaire, & Il Tartufo – Black Truffle Sheep's Milk  
Candied Lemon Confit, Dates, Hazelnuts, & Fruit, Christmas Stollen

\*\*\* MENU \*\*\*

CHOICE OF:

GREEN SALAD Carrots, Fennel, Avocado, Bacon & Basil Oil Poached Egg, Creamy Cumin Dressing

OR WARM WINTER SALAD Braised Endives, Roasted Apples,

Rogue R. Blue, Walnuts, & Pomegranate, Cider & Honey Emulsion

OR SOUP Puree of Carrot & Chestnut OR Gluten & Dairy Free Soup, Pumpkin Oil & Chanterelles

OR ESCARGOT Baked in Parsley Dill Butter, Crowned with Croissant Pastry

OR CHARCUTERIE Smoked Pork Belly Rillettes & Cured Saucisson, Persimmon & Shallot Confit

OR Oregon Coast Nisqually Bay OYSTERS Half dozen on Half Shell, Calvados Mignonette

OR WARM TART Shrimp, Caramelized Walla Walla Onion & Goat Cheese, Winter Salad

Wine Pairing: Jean-Marc Brocard Chablis Vieilles Vignes "Saint Claire" 2014



CHOICE OF:

Roasted Carlton Farms Pork Chop

Winter Spiced Gratin Dauphinoise & Braised Red Cabbage.

Clove Marinated Pears, Winter Citrus Pan Juices

OR

Alaskan Chinook Wild Salmon OR French Cut Roasted Breast of Organic Chicken

Winter Spiced Gratin Dauphinoise & String Beans. Sauté of Local Wild Mushrooms

& Chanterelle Mushroom Buerre Blanc

OR

Carlton Farm's Dry Aged Prime Rib of Beef (Supplemental \$12)

Winter Spiced Gratin Dauphinoise & String Beans. Au Jus & Horseradish Cream Sauce

OR

CASSOULET White Bean Stew of Duck Confit, Lamb, Garlic Sausage, Golden Crust

OR

CONFIT D'CANARD Duck breast & leg braised for 6 hours, potted & crisped. Orange Cognac

Reduction. Homemade French Fries or Salad

OR

MOULES FRITES Penn Cove Mussels Sautéed in Shallots and Olive Oil with a Touch gently spiced

Tomato & Red Pepper Harissa Puree, Pernod and Cream, Homemade French Fries or Salad

OR

HOMEMADE RAVIOLI Butternut & Ricotta, Caramelized Brown Butter Sauce & Lobster Mushrooms

To Add Pan Seared Foie Gras to Any Item \$16.00.

Wine Pairing: Ferrandiere, Marselan Pays d'Oc 2014 "Opulent Nose of Blackberry, Fig, & Cacao"



CHOICE OF:

Jean-Jacques' Bourbon Pecan Pie, Madagascar Vanilla Bean Ice Cream & Caramel Sauce

OR Bananas Foster Trifle Dark Rum Soaked Genoise & Belgium Chocolate Mousse

OR "Bouche De Noel" (Must be ordered For Two)

Chocolate Cake Rolled with Chocolate Ganache, Raspberry Preserve & Butter Cream

CROFT Distinction Ruby Port OR Taylor Fladgate Tawny Port OR Sparkling Muscat

Prix Fixe \$48.00 with recommended Wine Selections for each course \$68.00

Children's Three Course Menu \$17.00/child