

CHRISTMAS MENU

DECEMBER, 24TH & 25TH 2026



BENOIT

OLGIN DUCASSE

New York



Pour Commencer

Oyster platter, condiments

Parsnips velouté, roasted chestnut

Fennel & citrus salad

Duck foie gras terrine, chutney & brioche

Plats

Farm raised stuffed chicken breast, salsify & pear

Sunchoke & black truffle ravioli

**Filet mignon aux poivres,
pommes Anna & peppercorn sauce**

Halibut, swiss chard, Kristal caviar & beurre blanc

Add seared foie gras	+25
Add Black Truffle shaving per gram	MP

Garnitures

Pommes frites	+12
---------------	-----

Greens beans	+12
--------------	-----

Mushroom fricassée	+14
--------------------	-----

Mixed green salad	+8
-------------------	----

Dessert

Vanilla and praliné millefeuille

Chestnut & blackcurrant Mont-blanc

Chocolate and caramel Yule Log

THREE-COURSE MENU WITH CHOICE

\$105 per person