



# Lavender bistro

**Christmas Eve ~ Dec 24<sup>th</sup> - 5:00 / Christmas Day ~ Dec 25<sup>th</sup> - 4:00**

## Appetizer

(Choice of One)

### **Wild Mushroom Soup**

*With Chives and Truffle Oil*

### **House Smoked Chinook King Salmon**

*with Dill Crème Fraiche, Capers,  
and Toast Points*

### **Lavender Seasonal Salad**

*Asparagus, Tomato, Fennel, Green Beans  
Parmesan Chips and Lemon Truffle  
Vinaigrette*

### **Duck Foie Gras Crème Brûlé**

*Poached Pear Fan and Toast Point*

### **Maryland Blue Crab Cakes**

*Roasted Garlic Aioli, & Whole Grain  
Mustard Beurre Blanc*

### **Marinated and Grilled Prawn Salad**

*Mixed Greens, Mango-Vinaigrette  
and Sliced Mango, Papaya, and Avocado*

## Entrée

(Choice of One)

### **Herb-Crusted Rack of Lamb**

*Winter Ratatouille, Pomme Anna,  
and Mint Persillade*

### **Roast Crispy Half Duck**

*Butternut Squash Purée, Haricot Vert,  
Coachella Valley Date Relish & Orange  
Peel Reduction*

### **Oven Roasted Whole Veal Tenderloin**

*Wild Mushroom Sauce, Sautéed Spinach,  
and Rosemary Gnocchi*

### **Grilled Black Angus Filet Mignon**

*Asparagus, Carrot Purée, Truffle Twice-  
Baked Potatoes, and Béarnaise Sauce*

### **Pan Seared Barramundi**

*Red Wine Risotto, Broccoli,  
and Cherry Tomato Coulis*

### **Roasted Young Tom Turkey**

*With Yams, Apple Stuffing, Mashed Potatoes,  
Cranberries, and Au Jus*

## Dessert

(Choice of One)

### **Warm Chocolate Cake**

*With Orange Sauce, Toasted Almond Gelato*

### **Vanilla Crème Brûlée**

*With Fresh Seasonal Berries*

### **Tulip of Fresh Fruit Sorbet**

*With Seasonal Berries*

### **Fresh Baked Apple Tart**

*with Caramel Sauce,  
and Rum Raisin Ice Cream*

### **Floating Island**

*With Vanilla Sauce, Caramel, and Almonds*

**\$49<sup>50</sup> per Person, plus tax and gratuity**

**Reservations ~ (760) 564-5353**