



Eight Course Christmas Dinner

at the
Royal Eagle
December 22 5-10pm

Amuse Bouche

An Overture in a form of a little surprise

Appetizer

Traditional Russian Pelmeni,
Beef-stuffed dumplings, sautéed with onions and served with sour cream

Soup

Caramelized onion soup with Sherry
OR
Roasted Garlic creme with white truffle oil drizzle

Salad

Organic spring greens, cucumber batons and sun dried tomatoes tossed
with house-made herb balsamic vinaigrette

Fish Course

Rainbow Trout in white wine butter sauce, sweet and sour cabbage with dill

Intermezzo

Serving of sorbetto to cleanse your palette

Entree

Stilton Cheese-stuffed FiletMignon, Bordeaux infused natural jus,
Gruyere-layered potatoes, vegetables
OR
Roasted Elk Osso Bucco with vegetable ratatouille, garlic mashed potatoes, vegetables
OR
Roasted Rack of Lamb with Chef's tarragon - Dijon infused jus, Gruyere
layered potatoes, vegetables

Dessert

Egg Nog Crème brûlée
OR
Port Wine-infused Chocolate Mousse with berries
OR
Assorted European Cheeses, cranberry chutney

Price per person: \$110.00 Call 313.521.1894 for Reservations