



# Christmas Eve

## MENU

Dinner at the  
**Royal Eagle**  
RESTAURANT

### Amuse-Bouche

*Overture in a form of a little surprise*

### Appetizer

*Herb and garlic marinated Portobello mushrooms  
with aged balsamic reduction*

### Soup

*Cream of tomato and basil, garnished with a drizzle of crème fraiche*

### Salad

*Frisee, endive and baby romaine lettuce tossed with cherry tomatoes,  
candied pecans, crumbled stilton cheese, and caramelized shallot vinaigrette*

### Fish Course

*Fillet of organic rainbow trout a la mouliniere*

## INTERMEZZO

### Entrée

*Chateaubriand encroute with terregon infused jus,  
layered potatoes au gratin, roasted vegetables*

OR

*Marinated rack of lamb, served with camembert -  
garlic crème sauce, Peruvian purple potatoes, roasted vegetables*

### Cheese Course

*Selection of three cheeses served with cranberry chutney and walnuts*

### Dessert

*Port infused chocolate mousse with wild berries*  
OR *Eggnog Crème brûlée*

PRICE PER PERSON: \$99, INCLUDES A GLASS OF  
YOUR CHOICE OF WINE AND A GIFT!  
TO MAKE A RESERVATION, PLEASE CALL  
313 521 1894 TODAY!