



*Christmas Holiday cooking class
December 4th and 10th, 2009
7PM*

*Oyster with country ham, spinach, flambé with Four Roses Bourbon
Mornay sauce brûlée*

*House made Gravlax
Buckwheat Blinis
Cream fresh with capers, eggs and chives Crème Fraîche*

*Shrimps Blue cheese gratinée
Flageolets and butternut squash ragoût
Basil Hayden's bourbon glaze*

*Roasted pork crown
Thyme château potatoes
Haricots verts, pork belly and roasted pecans
Caramelized apples sauce*

*Mi-cuit chocolate and hazelnut cake
Mocha ice cream*