

· BISTRO ·  
**GUILLAUME**

**CHRISTMAS DAY**

*\$100 per person*

*A glass of NV Mumm Cordon Rouge on arrival*

Charcuterie plate

Freshly shucked oysters with shallot and red wine vinegar  
In-house smoked salmon with dill cream and toasted brioche

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Seared scallops on a bed of pea puree, pommes allumettes and tarragon butter

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Beef Wellington with Paris mash and truffle jus

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Profiteroles with vanilla bean ice cream and warm chocolate sauce

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Raspberry macaron