

# CAFÉ DU BERRY

HOME COOKED . FRENCH INSPIRED

## *Christmas Eve Menu*

December 24<sup>th</sup>, 2022, 4:30-9 PM

---

### *Appetizers & Salads*

Appetizers & salads served with freshly baked, family recipe bread

\*Sautéed Lobster tail with butter & lemon 22

\*Lobster mushroom pate 12

\*Radicchio Caesar salad 14

\*Butter lettuce salad 14

\*Fried Sweetbreads 18

\*French onion soup 14

\*Green pea soup 10

\*Escargot 15

### *Dinner Entrée's*

Entrée's served with starch & vegetables

\*New York pepper steak, served with "flagship" cream pepper sauce 32

*Recommended wine – Fences Cabernet Sauvignon*

\*Veal tenderloin with wild mushrooms & white wine sauce 45

*Recommended wine – WildAire Pinot Noir*

\*Duck breast a' L Orange 29

*Recommend wine – Stanton Vineyard Pinot Blanc*

\*Rack of lamb with a sherry demi sauce 34

*Recommended wine – Peter Williams Syrah*

\*Fish du Jour with capers & white wine MP

*Recommended wine – Croft Sauvignon Blanc*

\*Chicken breast Dijon 24

*Recommended wine – MonksGate Dry Riesling*

### *Desserts*

Chef's freshly baked special 7

Chocolate mousse 7

Caramel custard 7

Cheese cake 7

**Reservations highly recommended**

**Thank you for supporting local restaurants & wineries**

**\*Consuming raw meats or eggs may cause food borne illness. Some items contain; wheat, dairy & \or meat**