

Matilde

Restaurant & Downtown Monument

Christmas Menu

December 24th, 25th & 26th, 2007

Cold Appetizer

Home made poultry terrine

Terrine of poultry with caramelized Belgium endives and mango guava sauce

\$ 14.00

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Soup

Lobster Cappuccino

Frothy lobster soup served with crispy prawn wonton topped with chive cream

\$ 9.50

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Entremets

Veal sweet breads and Duck Liver Tempura

Duo of veal sweet breads and duck liver tempura, served with sun choke puree accompanied by a mascarpone tarragon sauce

\$ 16.00

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Sherbet

Refreshing red berry sherbet served with a dash of Champagne

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Entrée

Surf & Turf

Medallion of beef tournedos and Maine lobster served with smoked truffled butter sauce accompanied by oregano butter potato and grilled vegetables

\$ 48.50

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Dessert

Hazelnut praline mousse

Hazelnut praline mousse served with a white chocolate risotto accompanied by key lime strawberry sauce

\$ 6.50

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Coffee or Tea

Coffee or a choice from our tea chest served with home made friandises

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**THE CHRISTMAS MENU IS PRICED AT \$ 75.00 EXCLUSIVE OF 15 % SERVICE CHARGE
INCLUDING A SORBET BEFORE MAIN COURSE AND COFFEE OR TEA WITH AFTER DINNER SWEETS**