

A Christmas Dinner to Savor

For one week only Queen Village's **Bistrot La Minette**

Serves up a classic, five-course

French Christmas Dinner

Wednesday, Dec. 16 – Wednesday, Dec. 23

Bistrot La Minette is offering diners a classic five-course French Christmas dinner for \$65 or with wine pairings for \$100. Chef Peter Woolsey is pulling out all the stops for a very special menu, which will run for just one week.

The menu includes:

Amuse Bouche: Tartine de Crème Fraiche et Caviar

Crouton, crème fraiche, caviar

Huîtres

Five cold water Little Shemogue oysters, lemon, mignonette

Wine: Crémant de Limoux

Escargots

Five Burgundy snails, garlic butter, croutons

Wine: Macon Domaine Bouchard Ainé

Terrine de Foie Gras

Foie gras terrine, wild mushrooms, brioche, aged balsamic

Wine: Monbazillac, Chateau Tirecul La Gravière

Medaillons de Chevreuil Bordelaise

Venison medallions, red wine and butter emulsion, potatoes dauphine, roasted

brussels sprouts

Wine: Cahors, Clos La Coutale

Bûche de Noël

Chocolate butter-cream Yule log cake, vanilla ice cream

Wine: Banyuls, Les Clos De Paulilles

Bistrot La Minette is located at 623 S. 6th Street (between South and Bainbridge Streets).
For reservations call 215.925.8000, or go to <http://www.bistrotlaminette.com/>

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Merci et bon appétite!

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