



**GOLF SAINT-RAPHAËL**

## **Christmas Menu**

**SEASON 2024**

### **Canapés**

#### **Cold**

Shrimps, guacamole, corn tortilla chips  
Grilled zucchini brochette, bocconcini and calabrese  
Scallop ceviche, green apple, lime, ginger sauce  
Asian beef carpaccio with shrimp chips

#### **Hot**

Fried cheese fondue, with Porto onion compote  
Shrimp fritters, jalapeño, lime mayonnaise  
Chef's Arancini  
Pita chips, Greek marinated pork with tzatziki sauce

**\$54 per dozen**

### **Cold Starters (choose 1)**

**Homemade smoked salmon**, pine honey, lemon sour cream, parsnip powder and rye bread croutons \$18

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**Lobster and avocado layers**, lobster, chives, avocado, tobiko, tarot chips and candied kumquat sauce \$24

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**Poached asparagus salad**, orange, lemon sabayon, roasted pumpkin seeds, pomegranate, and fennel \$14

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**Burrata**, arugula, cranberry vinaigrette and maple syrup, grilled focaccia \$15



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### Hot Starters (choose 1)

**Mezzi paccheri and beef cheek stew**, veal stock sauce, tomatoes, green peas, apple balsamic \$15

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**Shellfish risotto**, shrimp, scallops, mussel, bisque, tomatoes, roasted fennel \$20

### Main Course

Selection of 2 choices of main course an extra of \$3,00/person

Selection of 3 choices of main course an extra of \$5,00/person

**Roasted rack of lamb** in a mustard crust and smoked garlic lamb jus \$78

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**Grilled milk-fed veal chop**, dehydrated blueberry vinaigrette, wintergreen, and veal glaze \$76

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**Duck leg and crispy pork belly**, honey and garlic sauce \$44

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**Grilled on skin guinea fowl breast**, morel sauce and cider pomegranate \$58

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**Salmon Wellington**, wilted spinach and romesco sauce \$61

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## SEASON 2024

**Grilled AAA beef tenderloin**, 6oz, foie gras sauce \$66

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**Roast turkey** stuffed with apples and dried cranberries, with rosemary chicken jus \$45

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**Vegan Curry**; eggplant, butternut squash, snow peas, chickpeas, tofu and coconut  
milk \$ 56

All main courses are served with potatoes and seasonal vegetables, except the vegan dish.

### Dessert

Chef Selection \$15

Bread and butter included,  
Coffee and tea included.

### Minimum of a 3-course meal

Chef Samuel Laganière  
Club de Golf Saint-Raphaël

### Hall fee applicable

All prices listed are subject to change without notice to reflect market fluctuations.

Service charges (11%), administration (7%) and taxes are applicable