

BISTRO  
**GUILLAUME**

## CHRISTMAS DAY

5 Course | 25th December 2023  
\$250pp, includes glass of Veuve Clicquot NV

### HORS D'OEUVRE

Smoked Salmon Blini, Caviar

### ENTRÉE

Abrolhos Island Scallop Crudo  
*Endive, Green Apple, Salmon Roe, Hazelnuts*

### PARTAGER

Blue Eye Trevalla  
*Peas, Asparagus, Beurre Blanc*

*Broccolini, Garlic, Almonds*  
*Mixed Leaf Salad, Shallot Dressing*

### FROMAGE

Brillat Savarin  
*Honeycomb, Muscatels, House-Made Lavosh*

### DESSERT

Paris Brest  
*Choux Pastry, Chocolate Praline Cream*

**Festive**  
S e a s o n