

Menu

Choose one Starter, Main Course, and Dessert **\$125/ Person.**
Please inform your Culinarian about any dietary restrictions or allergies prior to ordering.

STARTERS

House Smoked Salmon

ASC Certified IceFjord Salmon, Field Greens,
Lemon Vinaigrette, Creme Fraiche
Christophers Classic since 1985

Roasted Red Bell Pepper Soup

Red Bell Peppers, Garlic, Mushroom Powder
First appeared in Bon Appetit Magazine in 1982

ABC Foie Gras Terrine

Brioche, Banyuls Vinaigrette, Pedro Ximenez
Appeared in Micheal Ginor's book "Foie Gras a Passion" created by Gross with luminary Chef Jean-Louis Palladin and Alain Ducasse "to name a few"

Country Pate

Field Greens, Champagne Vinaigrette, Whole Grain Mustard, Grilled Country Bread

Roasted Goat Cheese Salad

Parmesan Crusted Goat Cheese, Sherry Vinaigrette, Lardons
Created at Christopher's Bistro 1995

MAIN COURSE

Fish of the Day

Saffron Herb Butter Sauce, White Asparagus
Influenced by l'Orangerie Beverly Hills 1980

Westholm Wagyu Filet

Sauce Au Poivre, Freekeh, Carrots
First seen on "Julia's Kitchen with a Master Chef" PBS 1997

Liberty Duck

Sautéed Breast, Confit Leg, Turnips
A favorite from Christopher's and Christopher's Bistro 1990

D'Artagnan Green Circle Half Chicken

Chicken Jus, Roasted Vegetables

Pan Seared Scallops

Sauce Demoiselle, Wild Mushrooms
A Favorite from Chez Albert, Paris.

DESSERTS

Cheesecake

Honey Champagne Sauce,
Vanilla Ice Cream
First created at Christopher's in 1993

Soufflé

Chocolate or Grand Marnier
Not Chef's favorite, but it's everyone else's

Chocolate Tower

"Parnassienne" Chocolate Mousse,
Espresso Sauce, Fresh Berries
Appears in Chocolatier Magazine and James Beard magazine first in 1982

Trio of Fromage

Ask about today's selection of cheeses, Served with jam and crostini.
For those with a savory tooth over sweet

CAVIAR

30g Served with fresh blinis, creme fraiche, and lemon

Altima Kaluga Hybrid	\$125
Altima Oscietra Imperial	\$150
Altima Beluga Hybrid	\$300
Caviar Tasting, all three	\$550

*Arizona State Health Code requires us to inform you consuming raw or undercooked seafood, meats or eggs may be hazardous to your health.

ENHANCEMENTS

Potato Au Gratin Dauphinois	\$14
Shaved Black Truffles	\$40
Hudson Valley Seared Foie Gras	\$40
A-5 Wagyu, 1.5oz	\$50

Christopher's
WRIGLEY MANSION