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

**S T A R T E R S**

**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*

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**M A I N  C O U R S E**

**Fish of the Day**
Saffron Herb Butter Sauce, White Asparagus
*Influenced by l’Orangerie Beverly Hills 1980*

**Westholm Wagyu Filet**
Sauce A l’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.*

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**D E S S E R T S**

**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*

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

**Chocolate Tower**
“Parnassienne” Chocolate Mousse, Espresso Sauce, Fresh Berries
*Appears in Chocolatier Magazine and James Beard magazine first in 1982*

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**C A V I A R**
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

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**E N H A N C M E N T S**

**Potato Au Gratin Dauphinois**
$14

**Shaved Black Truffles**
$40

**Hudson Valley Seared Foie Gras**
$40

**A-5 Wagyu, 1.5oz**
$50

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