

# Café Mozart Christmas Menu

December 24<sup>th</sup> & 25<sup>th</sup>, 4pm-8pm

3-course dinner with your choice of soup or salad, entrée & dessert

## ∞ Starters ∞

mixed green salad with dried cranberries, pine nuts & balsamic vinaigrette  
or  
cup of butternut squash soup

## ∞ Entrées ∞

### **Marinated Duck Breast**

with Port wine reduction & candied oranges  
Served with homemade spätzle and red cabbage  
\$52.00

### **Filet & Crab**

7oz grilled Black Angus filet with peppercorn sauce & homemade crab cake with  
tarragon sauce. Served with fresh vegetables & scalloped potatoes  
\$56.00

### **Beef Stroganoff**

sliced Black Angus filet, sautéed with fresh mushrooms in red wine sauce  
Served over egg noodles with fresh vegetables  
\$56.00

### **Northern Halibut**

with champagne sauce. Served with fresh vegetables & basmati rice pilaf  
\$58.00

### **Roast Pork Loin**

with forest mushroom sauce. Served with creamy mashed potatoes & weinkraut  
\$53.00

### **Venison Medallion**

with brandied cherry sauce. Served with red cabbage and homemade spätzle  
\$62.00

### **Australian Lamb Rack**

served au jus with scalloped potatoes & haricot vert  
\$67.00

## ∞ Desserts ∞

warm apple strudel with vanilla ice cream  
or  
Black Forest cake

excludes tax & gratuity