Christmas

EVE AND DAY AT THE PAVILION

DECEMBER 24 AND 25, 2026

THE PAVILION
RESTAURANT AT
CAILLE BLANC VILLA + HOTEL

STARTER

Cured Salmon Gravlax Roll
salmon with cream cheese, capers, dill, and caviar micro green salad

Cranberry Salad
mixed greens, orange segments, feta cheese cranberries, pickled red onions

SOUP

Onion Soup

MAIN COURSE
(CHOICE OF ONE)

Chicken Marsala
pan seared marinated chicken breast in a mushroom marsala wine sauce

Sesame Crusted Tuna
crusted tuna cooked to your required temperature served with a wasabi beurre blanc

Braised Beef Short Rib
rosemary scented beef short rib slowly cooked in a rum demi-glace with aromatic vegetables and caramelized onions

Eggplant Rollatini
ricotta cheese filled eggplant with a basil tomato sauce

DESSERT

Ginger Bread Cheese Cake

$99 US per person
plus tax and service charge

for hotel guests this is included in MAP or AI meal plans

https://bit.ly/CBVH-pavilion
www.cailleblancvilla.com