

## CHRISTMAS DAY DINNER

### RAW BAR

#### PETITE PLATEAU DE FRUITS DE MER

½ Maine Lobster, 8 Local Oysters, Tuna Tartare, Peekytoe Crab Salad, 4 Cocktail Shrimp  
105.

### AMUSE BOUCHE

HAMACHI CRUDO *Kumquat, Pistachio, Shiso*

### FIRST COURSE

*Choice of:*

#### WINTER BEET SALAD

*Red & White Endive, Walnut,  
Mache, Black Truffle Vinigrette*

#### CAULIFLOWER VELOUTÉ

*Wellfleet Oyster, Crème Fraiche, Caviar*

#### FOIE GRAS TERRINE

*Pear & Ginger Chutney, Apple Compote,  
Toasted Brioche*

### ENTRÉE

*Choice of:*

#### BLACK WINTER TRUFFLE RISOTTO

*Parmigiano-Reggiano, Vermont Truffle Butter  
+Add Black Périgord Truffle MP*

#### LEMON SOLE AMANDINE

*Confit Salsify, Celery Puree, Almond*

#### ROASTED FILET MIGNON

*Maitake Mushroom, Rutabega Gratin, Bordelaise*

### SIDE DISHES

10. each

Pomme Purée | Roasted Root Vegetables | Mushroom Fricassée | Super Green Spinach

### DESSERT

*Choice of:*

#### ROASTED PINEAPPLE COUPE

*Brown Butter Financier, Yogurt Panna Cotta,  
Pineapple Crisp*

#### PRALINE BAKED ALASKA

*Graham Biscuit, Hazelnut Ice Cream, Torched  
Meringue, Chocolate Cake Crumbs*

#### SPICED POACHED PEAR

**ALMOND TART**  
*Almond Frangipan, Salted Caramel Ice  
Cream, Port Wine Sauce*