

CHRISTMAS EVE 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*