



LOUNGE

**SYLVAIN DELPIQUE**

Executive Chef



# CHRISTMAS CELEBRATION PRIX FIXE

\$125 Per Person • \$95 Wine Pairing

\$75 for Little Fans 5 - 12 Years Old

Available from 12 - 9pm

Christmas Day 6 - 9pm

## **FAROE ISLAND SMOKED SALMON**

Boursin, Rye Toast, Lemon Vinaigrette, Dill

*Domaine du Colombier Chablis 2022*

## **GOAT CHEESE AGNOLOTTI**

Walnut Brown Butter Froth, Artichoke Chips

*Cakebread Cellars - Chardonnay 2022*

## **FILET MIGNON ROSSINI**

Hudson Valley Foie Seared Gras, Pomme Fondant,  
Sauce Perigourdine

*Colin Barollet - Savigny-les-Beaune 1er Cru 2018*

## **CHOCOLATE MOUSSE**

Manjari 64% Dark Chocolate, Ginger, Cardamom  
Ganache, Mandarin and Passion Fruit Gel

*Maynard's - 20 Years Old Aged Tawny Porto NV*

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.

