



SYLVAIN DELPIQUE
Executive Chef

CHRISTMAS CELEBRATION PRIX FIXE

\$125 Per Person

\$75 for Little Fans 5 - 12 Years Old

Available from 12 - 6pm, Last Seating at 5pm

FAROE ISLAND SMOKED SALMON

Boursin, Rye Toast, Lemon Vinaigrette, Dill

GOAT CHEESE AGNOLOTTI

Walnut Brown Butter Froth, Artichoke Chips

FILET MIGNON ROSSINI

Hudson Valley Foie Seared Gras, Pomme Fondant,
Sauce Perigourdine

CHOCOLATE MOUSSE

Dark/Milk Caraibe and Jivara Mousse, Opalys White
Chocolate Mousse, Honey Tuile

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.