

T H R E E C O U R S E
CHRISTMAS

95++ PER PERSON
11:30am - 11pm

choice of one item per course

ORGANIC PARSNIP APPLE BISQUE

pomegranate molasses | lime gremolata

BURRATA

crispy lamb culatello | roasted fruit compote
pumpernickel soil | blood orange reduction | garlic bloom

SALMON FUMÉ

cucumber & coriander | black ink macaroon
wasabi crema | ikura roe



VEAL CHOP

vandouvan crusted chop | kumquat relish
fennel and leek slaw | basil labneh

PAN ROASTED TROUT

gravenstein apple celeriac salad
pickled leeks coins | pickled ginger emulsion

BEEF TENDERLOIN

tarragon brioche pudding
black garlic emulsion | baby leeks

**MAITAKE PAPPARDELLE
& "LAURA CHENEL" GOAT CHEESE**

maitake mushrooms | fresco pepper salsa
guajillo vinaigrette | marcona almond crumbs



CHOCOLATE BÛCHE DE NOËL

vanilla sponge | valrhona 66% chocolate mousse,
peppermint caramel | meringue "mushroom"

PEPPERMINT ORNAMENT

peppermint-vanilla mousse | sponge cake
red berry jam | hazelnut

please note a service charge of 18% will be added automatically