

# CHRISTMAS EVE FOUR COURSE DINNER

165\*\* PER PERSON  
5pm - 11pm

*choice of one item per course*

## **DIVER SCALLOP CRUDO**

dry sansho peppers | jalepeño lemon oil | coriander bloom

## **BEETS AND CITRUS**

organics pickled beets | roasted nectarines  
black radish | feta cream

## **HUDSON VALLEY FOIE GRAS**

quince | rhubarb chutney | frisée salad

## **VELVETINE CHESTNUT SOUP**

duck confit | pumpkin seed oil

## **ASPARAGUS SALAD**

blistered vanilla scented white and green asparagus  
brûlée humboldt fog | cherry compote

## **"MAGRET" DUCK**

pomegranate quinoa | foie gras confit | celeriac mousseline

## **SPICE-CRUST BEEF STRIP-LOIN**

mediterranean bulgur salad | cilantro chimichurri | burnt shishitos

## **SUSTAINABLE STRIPED BASS**

red lentil & cumin tart | carrot cardamom cream  
shiitake mushroom essence

## **"LAURA CHENEL" GOAT CHEESE AND HAZELNUT PAPPARDELLE**

gaeta olives | jalapeños | chanterelles

## **CHOCOLATE BÛCHE DE NOËL**

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

## **EDIBLE ORNAMENT**

vanilla bean-lemon mousse | cranberry jam | lemon sorbet  
white chocolate | shortbread

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