CHRISTMAS EVE

December 24, 2019
5pm to 10pm

$115+ per person
THREE-COURSE MENU

FIRST

HEIRLOOM TOMATO SALAD
Micro Flowers, Olive Oil, Salmon Ikura

- or -

BEET STAINED SALMON CEVICHE*
Cucumber, Nasturtium, Smoked Trout Mousse

- or -

GNOCCHI
Butternut Squash, Sage, Ricotta

MAIN

8 OZ BEEF TENDERLOIN*
Brussels Sprouts, Parsnip Purée, Baby Carrots

- or -

LAMB SHANK*
Creamy Polenta, Braised Turnips

- or -

STRIPED BASS*
Roasted Fennel, Tomatoes on the Vine

- or -

FAZZOLETTI
Handkerchief Pasta, Pesto, Wild Mushrooms

DESSERTS

HOLIDAY WREATH
Green Tea Chiffon Cake, Cremeux
Red Currant, Chocolate Sorbet

- or -

WINTER CANDLE
Eggnog Mousse, Chocolate Buttermilk Cake
White Chocolate Snow

SOMMELIER’S WINE SELECTIONS

ICONOCLAST
Cabernet Sauvignon - $80
Chardonnay - $75

MOËT & CHANDON

SECRET SANTA
Assorted Christmas Confections - $45

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
or parties of 6 or more 20% is added automatically.

Chef de Cuisine

Cory Bergam