CHRISTMAS DAY

December 25, 2019
11am to 10pm

$99+ per person

THREE-Course MENU

FIRST

PERUVIAN POTATO & LEEK SOUP
Crispy Potato Strings

TOMATO QUINOA TARTARE
Micro Basil, Cold Pickled Shallot, Shiitake Turmeric Crema

MUSHROOM TOAST
Brioche, Chicken Liver Butter, Roasted Tomato, Fine Herbs

MAIN

ALMOND CRUSTED NEW YORK
10 OZ STEAK*
Sunchoke Purée, Polenta Cake

TURBOT*
Leek Marrow, Carrot Purée, Caviar, Lemon Verbena Oil

CAVATELLI
Ratatouille, Tomato Sauce, Smoked Spiced Breadcrumbs

VEAL LOIN*
Juniper Scented Farro, Berries, Braised Cabbage

DESSERTS

SNOWBALL
Cookie Butter Mousse, Gingerbread Cake, Pomegranate

MONT BLANC
Almond Financier, Chestnut Matcha Whip, Cranberry Jam

SOMMELIER'S WINE SELECTIONS

ICONOCLAST
Cabernet Sauvignon - $80
Chardonnay - $75

MOËT & CHANDON
Champagne Brut - $100

SEAFOOD PLATTER*
3 Lobster Tails, 4 Shrimps, 4 Oysters
Cocktail Sauce, Tabasco, Lime - $80

SECRET SANTA
Assorted Christmas Confections - $45

Chef de Cuisine

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 6 or more 20% is added automatically.