



CHRISTMAS EVE

3 COURSE TASTING MENU

90 PER PERSON

FIRST COURSE

Little Neck Clams in White Wine

calabrian chili, tatsoi, focaccia

Salt Roasted Beet Salad + Winter Citrus (VEG)

fennel, toasted pistachios, arugula lettuce

Caramelized Onion Agnolotti + White

Sausage Bolognese

rosemary, parsnips, celery root

Salmon Crudo

*fennel marmalade, orange saffron velouté,
dried olives*

SECOND COURSE

Forest Mushroom + Pumpkin Risotto (VEG)

brown butter, crispy leeks, toasted pinenuts

Grilled Black Angus Beef Filet

swiss chard, parsnip robocion, au poivre sauce

Pistachio Crusted Lamb Chops

french lentils, roasted squash, lamb jus

Pan Roasted Trout Fillet

*lemon dill beurre blanc, forest mushrooms,
pomme purée*

THIRD COURSE

Bittersweet Chocolate Mousse

coffee dacquoise, preserved berry compote

Key Lime Pie

toasted meringue, lime zest

Brown Butter + Sage Creme Brûlée

honeycomb brittle, balsamic

Rum Baba + Caramelized Pineapple

vanilla ice cream, almond streusel

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

