



Christmas Eve Dinner

Sunday, December 24th, 2023

Appetizers

Warm Crepe of Shellfish

*Lobster, Shrimp, Scallop & Crabmeat
Mascarpone & Chives
Sauce American with Star Anise*

Big Eye Tuna Tartar

with Sicilian Pistachios
*Moroccan Dates & Aleppo Pepper
Spicy Rice Paper Tuille & Edamame Coulis*

Salad of Heirloom Beets

*House Made Buratta
Balsamic Vinaigrette*

Chicken Liver Mousseline

Lychee & Mango Salad with Sliced Baguette

Black Truffle & Scallion Risotto

Parmigiano Cookie & Barolo Glaze

Entrees

Wild King Salmon with Miso Glaze

*Ragout of Orzo & Broccoli Rabe
Delcabo Tomatoes & Morel Jus*

Roast Chateaubriand of Beef

*Truffled Mousseline Potatoes & Haricot Vert
Port Glaze & Sauce Béarnaise*

Breast of Duckling with Clementine Glaze

*Ginger Sweet Potatoes
Snow Peas & Bok Choy*

Roasted Bronzino Filet

*Medley of Vegetables
Lime & Herb Nage*

Braised Short Ribs of Beef

*Parsnip Puree & Crispy Cauliflower
Chili & Onion Crust*

Roast Loin of Venison

*Green Onion Spaetzle & Tiny Brussels Sprouts with Lardon
Cassis Sauce*

Desserts

Warm Chocolate Yule Log

Melting Ganache & Crème Anglaise

Classic Red Velvet Cake

Mascarpone Frosting & Rum Crème Anglaise

Lemon Tart with Torched Meringue

Short Bread Crust & Raspberries

Belgian Chocolate Dome

Soft Caramel Center & Crème Anglaise

Deconstructed Apple & Cranberry Cobbler

*Brown Butter Panna Cotta
Cinnamon Crumble Crust*

~\$125.00 Dollars~