



CHRISTMAS EVE DINNER

\$125 PER PERSON

First Course

BUTTERNUT SQUASH BISQUE

Pepitas / Pumpkin Oil

ESCARGOT BOURGUIGNONNE

White Wine Garlic Butter / Pernod

SEARED FOIE GRAS

Luxardo Cherries / Port Reduction / Quince

BEEF CARPACCIO

Arugula / Capers / Truffle Aioli / Shaved Parmesan

Main Course

SCALLOPS & PORK BELLY

Pork Belly / Artichoke Purée / Tomato Jam

OLIVE OIL POACHED SEA BASS

Flagolets / Osetra Caviar / Dill Beurre Blanc

HOMEMADE GNOCCHI

Aged Parmesan Foam / Black Truffles

BRAISED SHORTRIB

Vegetables Risotto / Natural Jus

Dessert

PUMPKIN PANACOTTA

Caramel Bourbon Whipped Cream / Candied Pepitas

TRES LECHEs TIRAMISU

Mascarpone Cream / Tres Leches Dacquoise

CHOCOLATE DOME

Raspberry Mousse / Chocolate Crèmeux