



CHRISTMAS MENU

PRIX FIXE | 130 PER PERSON

FIRST COURSE

choice of:

ROASTED BEET GNOCCHI

Pecorino Romano cheese | hazelnut brown butter | herbs

CHICKEN RISsoles

Jidori chicken | asiago cheese | bell peppers

LOBSTER & POTATO CROQUETTE

caviar | roasted carrot aioli

LOBSTER BISQUE

Australian lobster | brandy cream

SECOND COURSE

choice of:

ROASTED BEET SALAD

candied kumquats | beet granita |
lemon yogurt mousse | pistachios

CRISPY PORK BELLY

spätzle | figgy pudding

CAESAR SALAD

romaine lettuce | parmesan cheese | butter croutons

SHRIMP COCKTAIL

lemon | cocktail sauce

THIRD COURSE

choice of:

VEAL CHOP

polenta | gremolata | haricot verts

8 OZ. PRIME FILET

cheddar mashed potatoes | asparagus | truffle demi-glace

20 OZ. PRIME RIBEYE

cheddar mashed potatoes | asparagus | truffle demi-glace

SALMON

white truffle cauliflower | pine nuts | Chanterelle mushrooms

FOURTH COURSE

BLACK FORREST CAKE

dark chocolate mousse | brandied cherries