

CHRISTMAS

\$110 per person

AMUSE BOUCHE

Salmon Gravlax Crème Fraîche Vol au Vent Roasted Pumpkin Soup

FIRST COURSE

choice of:

Champagne Poached Apple

Apple Ginger Chips, Micro Beet Leaves, Blood Orange Vinaigrette

Camembert en Croute

Caramelized Black Mission Figs, Cranberry Syrah Jus

Maine Lobster

Avocado, Saffron Mousseline

Seared Foie Gras

Armagnac Huckleberry, Pecan Crisp, Port au Jus

MAIN COURSE

Choice of:

Chilean Sea Bass

Fennel, Artichokes, Fines Herbs Emulsion

Crescent Duck Breast

Baby Carrots Purée, Apricot, Apple Cherry Sauce

Scallops

Romanesco Cauliflower, Leeks, Meyer Lemon Caviar Beurre Blanc

Beef Wellington

Sweet Potato Pave, White Asparagus, Bordelaise

Truffle Tagliatelle

Perigord Truffle, Cognac Cranberries, Butternut Squash

DESSERT DUO

Chocolate Bûche de Noël

Pistachio Macaron, Grand Marnier Jam

Raspberry Mousse

Coconut Truffle, Phyllo Crisp