

CHRISTMAS DAY DINNER 2023

ASSORTED CANAPES

Philipponnat, Brut Royale Reserve, Champagne, France, NV

FIRST

CRUDO TRIO

Tuna, Black Truffles

Hiramasa, Olives, Orange

Cured Ora King Salmon, Smoked Caviar, Cucumber

Anselmo Mendes, Parcela Única, Alvarinho, Vinho Verde, Portugal

or

ROASTED LOCAL CALABAZA SALAD

Roasted Vegetable Vinaigrette, Cilantro, Crispy Organic Grains, Organic Yogurt

Eyrie, Pinot Gris, Willamette Valley, Oregon, USA

SECOND

GNOCCHETTI PASTA

Local Lamb, Shishito, Cetarese Pesto, Pistachio

Ruffino, Riserva Ducale Oro Gran Selezione, Chianti Classico, Tuscany, Italy

THIRD

HALIBUT CONFIT

Creamy Local Herbs, Truffle Jus

Domaine Pinson, Montmains, 1er Cru, Chablis, France

or

POACHED SHRIMP

Brussels Sprouts, Pistachios, Clams, Ocean Broth

Raúl Pérez, Arroto Del Pendón, Rose, León, Spain

FOURTH

VENISON LOIN

Roasted Fideos, Chestnut, Bacon, Organic Mushrooms, Young Onion

Mas Doix, Salanques, Priorat, Spain

or

BRANZINO

Black Beluga Lentils, Aromatic Tomato Jus

Domaine Follin Arbelet, Aloxe Corton, Burgundy, France

DESSERT

CHOCOLATE-COCONUT TEMBLEQUE TART

Mascarpone Whipped Ganache, Coconut Cinnamon Ice Cream

Graham's 20 Year Tawny Port, Douro Valley, Portugal

or

HONEY-PEANUT PANNA COTTA

Ginger-Thyme Whipped Ganache, Caramelized Peanuts, Concord Grapes Sorbet

Dominium, Tokaji Hanna Cuvée, Late Harvest, Tokaji, Hungary

MONDAY, DECEMBER 25, 2023

5:00 PM - 10:00 PM

\$169 PER PERSON

+ applicable taxes & gratuities

Wine pairing available for an additional cost. Menu items are subject to change without previous notice.

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