

CHRISTMAS DAY DINNER

FIRST

CURED ORA KING SALMON

Eggplant, Light Miso Vinaigrette, Smoked Caviar

or

ROASTED CALABAZA

Organic Carrot, Avocado, Citrus, Yogurt, Organic Grain Granola

SECOND

ACQUERELLO RISOTTO

Local Zucchini, Basil, Winter Black Truffle, Organic Mushrooms, Red Cow Parmesan

THIRD

LENTIL SOUP

Black Truffle Gnocchi, Bacon Lardons

or

ROASTED CAULIFLOWER

Pickled Ají Dulce, Pistachios, Crispy Quinoa, Yogurt-Tahini

FOURTH

PRIME BEEF DUO

Eye of Rib, Braised Short Ribs, Pomme Puree, Comte, Marinated Shishitos

or

BRANZINO

Fresh Local White Beans, Manila Clams, Prawn, Sepia, Crushed Basil

DESSERT

COCONUT-CHOCOLATE BAR

Dark Chocolate Mousse, Toasted Coconut Whipped Ganache, Almond Dacquoise, Rum Gel, Cinnamon Crumble, Ginger Ice Cream

WEDNESDAY, DECEMBER 25, 2024

5:00 PM - 11:00 PM

\$179 PER PERSON

+ applicable taxes & gratuities

1919



CONDADO VANDERBILT
HOTEL

Beverages not included. Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.