1919 CHRISTMAS MENU 2026

Smoked Sturgeon Panna Cotta
ossetra caviar, pickled pearl onions, buckwheat croutons

Salsify Salad
winter chicories, feuille de brik, blood orange dressing

Chestnut Agnolotti
white beans, guanciale, black winter truffles

Grilled Kingfish
crab glaçage, tokyo turnips, beurre rouge

Roasted Venison
celeriac, brussels sprouts, cardamom scented jus

or

Miyazaki A5 Wagyu
pomme puree, braised cippolini onion, steak sauce
supplement $30

Mont Blanc Tart
chocolate gelato

December 24 - 25, 2026
5:00 PM - 10:00 PM

$199 per person
+ applicable taxes & gratuities

ciarán elliott
Executive Chef

bryan solino
General Manager

Beverages not included. Wine pairing options available for purchase. Price does not include taxes nor gratuities. 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.

1919 Sommelier Selections

An exceptional wine pairing, carefully curated by our sommelier to match our Christmas offering.

Trimbach, Riesling, Alsace, France

Bodegas El Paraguas, La Sombrilla, Ribeiro, Spain

Descendientes De J. Palacios, Pétalos, Mencía, Bierzo, Spain

Domaine Drouhin, Pinot Noir, Dundee Hills, Willamette Valley, Oregon

---

Buil & Giné, Angelia, Priorat, Spain

Blandy's, 15 Year Old Malmsey, Madeira, Portugal

$175 per person

+ applicable taxes & gratuities

Beverages not included. Wine pairing options available for purchase. Prices shown do not include taxes nor gratuities. Menu items are subject to change without previous notice.