

CHRISTMAS EVE DINNER

FIRST

TUNA

Shaved Brussels Sprout, Mint, Almonds, Pecorino, Truffle Vinaigrette
or

LOCAL CHAYOTE SALAD

American Sturgeon Caviar, Beurre Noisette, Salsa Verde, Esli's Garden Herbs

SECOND

COMTE CHEESE RAVIOLO

Black Beluga Lentils, Black Truffle Sauce

THIRD

ORGANIC ACQUERRELLO RISOTTO

Local Pork Sausage, Leeks, Parmesan, Black Truffle
or

DAY BOAT SCALLOP

Heirloom Beans, Clams, Arugula, Black Truffle, Ocean-Herb Broth

FOURTH

PRIME BEEF

Tare Marinated Eye of Rib, Spätzle, Caramelized Onion, Provolone
or

POACHED HALIBUT

Local Bok Choy, Pickled Ají Dulce, Aromatic Vegetable Broth

DESSERT

CHOCO COCO PASSION

Chocolate Crèmeux, Passion Fruit Sorbet, Brownie, Lime Coconut Panna Cotta
or

BAKED ALASKA

Spiced Sweet Potato Ice Cream, Sticky Coffee Cake

TUESDAY, DECEMBER 24, 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.