

CHRISTMAS DAY DINNER

ASSORTED CANAPES

FIRST

CRUDO TRIO

Tuna-Black Truffles

Hamachi-Kumquats-Fresno Chilis-Basil

Cured Ora King Salmon-Smoked Caviar-Cucumber-Dill

or

ROASTED LOCAL CALABAZA

Crispy Organic Grains, Eggplant Yogurt, Black Truffle, Parmesan

SECOND

GNOCCHETTI PASTA

Local Lamb, Shishito, Cetera Pesto, Pistacho

or

CALABAZA-APIO SOUP

Warm Scallop, Sturgeon Caviar, Shellfish Jus

THIRD

LOCAL DORADO

Endive, Chicken-Truffle Jus

or

HALIBUT CONFIT

Creamy Local Herbs, Clam-Vanilla Jus

FOURTH

VENISON LOIN

Roasted Local Chayote, Chestnut, Bacon, Young Onion

or

BRANZINO

Black Beluga Lentils, Aromatic Tomato Jus

PRE-DESSERT

Coconut Rum "Turrón"

DESSERT

CHOCOLATE, HAZELNUT, CHERRY

PEAR TART

White Chocolate, Cinnamon, Gingerbread

SUNDAY, DECEMBER 25, 2022

5:00 PM - 10:00 PM

\$169 PER PERSON

+ applicable taxes & gratuities

Menu items are subject to change without previous notice.

1919



CONDADO VANDERBILT
HOTEL