

CHRISTMAS EVE DINNER 2023

ASSORTED CANAPES

Philipponnat, Brut Royale Reserve, Champagne, France, NV

FIRST

TUNA

Cucumber-Yuzo Vinaigrette, Shellfish, Ossetra Caviar

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

or

LOCAL CHAYOTE SALAD

Quinoa-Hazelnut Dukka, Red Cow Parmesan, Winter Black Truffle, Herb Salad

Eyrie, Pinot Gris, Willamette Valley, Oregon, USA

SECOND

SHEEP MILK AGNOLOTTI

Organic Tomatoes, Saffron, Pine Nut, Basil

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

THIRD

ORGANIC ACQUERRELLO RISOTTO

Local Pork Sausage, Leeks, Parmesan, Black Truffle

Domaine Follin Arlet, Aloxe Corton, Burgundy, France

or

POACHED ORA KING SALMON

Organic Polenta, Black Truffle Jus

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

FOURTH

PRIME BEEF

Za'atar Grilled Eye of Rib, Local Eggplant, Parmesan-Aji Amarillo Jus

Château Rauzan-Segla, Margaux, Bordeaux, France

or

POACHED HALIBUT

Creamy Freekeh, Mascarpone, Smoked Caviar Emulsion

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

DESSERT

DATES STICKY TOFFEE CAKE

Orange Caramel Sauce, Dark Chocolate Whipped Ganache

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

or

GRAPEFRUIT CURD

Infused Olive Oil, Poppy Seed Olive Oil Cake, Yogurt Sorbet, Burn Pavlova, Pistachio Mini Macaron

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

SUNDAY, DECEMBER 24, 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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