



Christmas

MENU

Choice: Starter

Christmas Terrine

country style pâté | fresh figs | warm brioche

or

smoked salmon bilinis | salmon roe | grapefruit crème fraîche

Soubise

creamy onion soup | comté crouton

Choice: Main

veal chop | morel cream sauce | pomme purée | asparagus

or

creamy scallop fricassée | oyster mushrooms

or

black truffle squash garganelli | whipped ricotta

Dessert

Choux a la Crème

choux pastry | gingerbread & spice | cream | coffee & vanilla
genache

\$100 per person

(tax and gratuity not included)

Wine Pairing Options Available