

Christmas Celebration Menu

Monday, December 24 – Tuesday, December 25, 2018

Amuse Bouche

Caviar and Octopus nf ef

potato-cauliflower espuma, potato crouton

First Course

Sesame Crusted Seared Ahi nf df ef

asian slaw, nori-hot mustard spread, soy gelee

Château Gassier 'Esprit', Rosé, Côtes de Provence

Second Course

Truffle Butternut Squash Soup gf ef

candied walnuts, pancetta, herb oil

Trefethen Estate, Chardonnay, Napa Valley

Third Course

Almondine Catch with Yuzu Brown Butter ef

haricotvert beans, yukon potato

Dr. Loosen, Riesling, Mosel, Germany

Main Course

Sousvide Prime Tenderloin of Beef gf nf ef

shallot mashed potato, winter vegetables, madeira jus

Trefethen Estate, Cabernet Sauvignon, Napa Valley

Dessert

Lilikoi Tart nf

brown sugar crumble, earl grey ice cream, meringue

Pio Cesare, Moscato d'Asti, Piedmont

Coffee or Fine Tea

110 per person plus tax and gratuity

45 additional for the wine pairings

GF = Gluten Free NF = Nut Free DF = Dairy Free EF = Egg Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness