

CHRISTMAS DAY DINNER

AMUSE-BOUCHE

SAVORY PROFITEROLE

Crisp Parma Ham | Mole Negro | Fontina

FIRST-COURSE

BISON SHORT RIB TAMALITOS

Port Braised Red Cabbage | Salsa Macha

– or –

ENDIVE AND GRANNY SMITH APPLE

Fried Ham | Parmigiano Mousse | Herb and Buttermilk Dressing

– or –

SCOTCH EGG

Seven-Minute Egg | Verde | Tomato Conserva

SECOND COURSE

LAMB AND SPICED SQUASH

Grilled Oyster Mushrooms | Pimentón and Alliums

– or –

SMOKED PHEASANT RISOTTO

Brussels | Preserved Lemon | Parmigiano

– or –

GREEN CHILE AND RICOTTA RAVIOLI

Fennel | Butternut Squash

THIRD COURSE

GINGERBREAD MOUSSE MILLE-FEUILLE

Cider Butter | Butterscotch

– or –

CRULLERS

Canela | Oaxacan Spiced Chocolate

– or –

PISTACHIO BûCHE DE NOËL

Candied Citrus | Meringue

Executive Chef Goran Basarov

Prix Fixe \$100 per person plus tax and 22% gratuity

Children \$50 plus tax and 22% gratuity

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