



CHRISTMAS

menu

Amuse Bouche

Zucchini Croquettes
Labneh

First Course

Lobster Bisque
Poached Lobster, Tarragon Oil, Crème Fraîche

Chanterelle Mushroom Torchon
Beet Purée, Little Gem Lettuce, Cranberry-Thyme Vinaigrette

Raviolo
Duck Confit, Manchego, Smoked Plum Tomato Broth

Escargot
Sour Dough Toast Points, Garlic Herb Oil

Entrées

Black Trumpet Risotto
Seared Sea Scallops, Basil-Spinach Stuffed Morels
Asparagus, White Sturgeon Caviar

King Salmon
Miso Ratatouille, Feta, Pickled Onions, Tamarind Glaze

Pan-Seared Duck
Sweet Potato Pave, Brussels Sprouts, Lardon
Lingonberry Jus





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Beef Wellington

Mushrooms Duxelles, Haricot Verts, Pommes Purée
Bordelaise, Carrot Glaze

16 Oz 28 Day Aged NY Strip

Peppercorn Crusted, Fondant Potato, Broccoli Rabe
Red Au Poivre Sauce
\$25 Supplement

Harissa Grilled Cauliflower Steak, gf, vg

Butternut Squash, Cider Cream Purée, Swiss Chard

Dessert Tasting

Bûche De Noël

Pear Tarte Tatin

Cinnamon-Nutmeg Mousse, Orange-Sage Sorbet

Some item subject to change without notice

Three-Course Menu Pricing
\$195.00 Per Person plus 20% Gratuity
& 8.875% NYS Sales Tax

