



CHRISTMAS EVE & DAY HOLIDAY MENU

AMUSE BOUCHE

FIRST COURSE

LOBSTER BISQUE

POACHED LOBSTER, CHIVES, TARRAGON OIL, CRÈME FRAÎCHE, PARSLEY

APPLEWOOD-SMOKED BURRATA

POACHED PEARS, TRIO OF LEEKS - PURÉE, FRIED & CHARRED, CHIVE OIL

ESCARGOT

GARLIC HERB BUTTER, PERNOD SOUR DOUGH TOAST POINTS

STEAK TARTARE

BONE MARROW BUTTER, QUAIL EGG, CHIVE GEL, FRIED CAPERBERRIES, CROSTINI

ENTRÉES

KING SALMON

MISO RATATOUILLE, FETA, PICKLED ONIONS, TAMARIND GLAZE

POACHED HALIBUT

CHESTNUT-MISO BROTH, CHARRED LEEKS, WATERMELON RADISH, WINTER HERBS

BEET BOURGUIGNON

ROASTED BABY BEETS, CIPOLLINI ONIONS, CHARRED BRUSSELS SPROUTS, CAULIFLOWER PURÉE
RED WINE REDUCTION

CHICKEN CORDON BLUE

BLACK FOREST HAM, GRUYÈRE, TRUFFLE POMMES PURÉE, GLAZED WINTER VEGETABLES
SAUCE SUPRÊME

BEEF WELLINGTON

HARICOT VERTS, POTATO PURÉE, RED BEET GLAZE, BORDELAISE

TRIO OF DESSERTS

CRÈME BRÛLÉE

RICH CUSTARD, CARAMELIZED SUGAR, FIG COMPOTE

DARK CHOCOLATE FLOURLESS TORTE

PEPPERMINT CRÈME ANGLAISE, CHOCOLATE CRÈMEUX
COCOA NIB, PEPPERMINT WHIPPED CREAM

APPLE TARTE TATIN

ALMOND CREAM, VANILLA BEAN CHANTILLY, SPICED CIDER GASTRIQUE

\$195.00 PER PERSON

PLUS 20% GRATUITY & 8.875% NYS SALES TAX