

CHRISTMAS DINNER \$145 / \$190 WITH WINE PAIRING

AMUSE BOUCHE

FIRST COURSE

choice of

ROASTED HEIRLOOM CARROTS

crisp butter lettuce, tarragon vinaigrette, toasted pine nuts

or

MUSCOVY DUCK CONFIT

sweet corn, pickled fresno chile, mustard frill

or

BRAISED BABY BEETS

spiced honey, goat cheese crumble, sautéed kale, pistachio

or

ROASTED CHESTNUT SOUP

espresso caramel, toasted allspice, crème fraiche

SECOND COURSE

choice of

ROASTED MOULARD DUCK BREAST

or

WOOD-FIRED OCEAN TROUT

or

BRANDT FARMS FILET MIGNON

or

MOYER FARMS NEW YORK STEAK

or

WILD MUSHROOM RISOTTO

for the table

TRUFFLED POMME PUREE

MAC AND CHEESE

BRAISED COLLARD GREENS

CRISPY BRUSSELS SPROUTS

CANDIED HEIRLOOM CARROTS

THIRD COURSE

choice of

CHERRY AND CHOCOLATE BOUCHE DE NOEL

chambord, toasted almond

or

SALTED CARAMEL CHEESECAKE TRIFLE

macerated berries

chef de cuisine

DOMINIQUE SHELTON

manager

SIMONE CHAKIR