

Christmas Menu 2019

Beginnings

Traditional Lobster Bisque

lobster gougères, cognac, crème fraîche, tarragon

Foie Gras Terrine

buttered brioche, toasted pistachios, tokaji jelly, sea salt

Escargot Pot Pie

wilted spinach, garlic confit, roasted mushrooms, caramelized fennel, puff pastry

Caramelized Leek & Fennel Tart

blistered tomato, arugula, parmesan, balsamic chili glaze

Charred Octopus

saffron risotto, crispy chorizo, little neck clams, smoked paprika jus

Hawaiian Opah Carpaccio

avocado, purple mizuna, toasted almonds, evoo

Salads

Endive and Watercress

honey crisp apples, spiced walnuts, sharp cheddar, sherry vinaigrette

Little Gem Lettuce

purple radish, bleu cheese, candied bacon, pickled celery, garlic black pepper dressing

Entrees

Roasted Free Range Guinea Hen

celery root puree, savory wild rice, rosemary & cipollini onion jus

Atlantic Swordfish "Au Poivre"

creamed spinach, butternut squash puree, maple green peppercorn demi

Moroccan Spiced Lamb Rack

potatoes gratin, bloomsdale spinach, green beans, red pepper relish

Bacon Wrapped Filet of Beef

roasted garlic & bleu cheese crust, black truffle mash, grilled asparagus, sauce bearnaise

Pan Roasted Arctic Char

lobster risotto, saffron, english peas, chanterelle mushrooms, shellfish consume

Sesame Crusted Tofu

grilled eggplant & farro summer rolls, shiitake mushrooms, caramelized bok choy, green onion chimichurri

Desserts

A selection of delicious desserts is to be determined by Chef Ana Garza.