

Christmas 2020

First Course

Celeriac and Black Truffle Soup
guanciale, toasted hazelnut, sage

Second Course

-Choice of-

Caramelized Onion and Roasted Fig Tart
gorgonzola, rosemary, cracked pepper caramel

Ricotta Chive Gnocchi
braised beef cheek, blistered tomatoes, pecorino romano

Escargot Pot Pie
wilted spinach, garlic confit, roasted mushrooms, caramelized fennel, puff pastry

Vodka and Beet Cured Salmon
sweet pea pancake, dill crème fraîche, caviar

Poached Pear Salad
stilton, candied walnuts, fennel, fresh herbs, champagne vinaigrette

Moules Mariniere
garlic and white wine mussels, leeks, thyme, parsley, grilled baguette

Third Course

-Choice of-

Duck l'Orange
savory wild rice, pine nuts, dried tart cherries, winter greens, candied kumquats

Porcini Dusted Veal Chop
foie gras and asparagus risotto, rock shrimp scampi butter

Peanut and Coriander Crusted Red Snapper
cucumber, avocado, zucchini, young coconut, lime, sweet chili chimichurri

Roasted Vegetable Risotto
spiced pumpkin seeds, acorn squash, kite hill jalapeno cream cheese, tomato fennel broth

Roasted Filet of Beef
potato gratin, savoy spinach, beech mushrooms, heirloom carrots, pickled mustard seed, truffle jus

Smoked Oyster Gumbo
jumbo lump crab, gulf shrimp, andouille sausage, okra, popcorn rice

Fourth Course

- Choice of -

Apple Almond Tarte Tatin
salted toffee caramel, buttermilk gelato

Double Chocolate Silk Tart
peppermint milk crumb, espresso ganache

Spiced Pear Upside Down Cake
mulled wine poached pear, brown butter financier, gingerbread gelato

Caramelized White Chocolate Crème Brûlée
cinnamon hazelnut crunch, grand marnier macarons