

# CHRISTMAS DINNER \$145

## AMUSE BOUCHE

### FIRST COURSE

#### **ROASTED CHESTNUT SOUP**

*espresso caramel, allspice, candied chestnut*  
or

#### **ENDIVE SALAD**

*white soy, pomegranate, watercress*  
or

#### **POACHED PEAR**

*goat cheese, veal breast, spinach*  
or

#### **ROYCE CHICKEN SALAD**

*brioche, pickled cranberry, winter truffle*

## SECOND COURSE

#### **PERSILLADE-CRUSTED STURGEON**

*fried celery root, chard, roasted beets*  
or

#### **ROYCE BEEF WELLINGTON**

*candied carrots, lollipop kale*  
or

#### **ROASTED DUCK BREAST**

*duck confit cassoulet, grilled rapini, maple gastrique*  
or

#### **BUTTERNUT SQUASH RISOTTO**

*rosemary brown butter, port salut*

*for the table*

#### **TRUFFLED POMME PURÉE**

*black truffle*

## THIRD COURSE

#### **DULCE DE LECHE**

*caramelized bananas*  
or

#### **ROASTED APPLE TARTE TATIN**

*salted caramel*

*chef de cuisine*

**DOMINIQUE SHELTON**

*manager*

**SIMONE CHAKIR**