

# 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 fraîche*

## 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**