



*“We never repent of having eaten too little”
-Thomas Jefferson*

CHRISTMAS EVE

ONE HUNDRED AND TWENTY DOLLARS PER ADULT

FIFTY-EIGHT DOLLARS PER CHILD TWELVE AND UNDER

Amuse Bouche

APPETIZERS

Half Lobster Thermidor | Saffron White Wine | Dijon Mustard Sauce

Or

Yellow Tail Amberjack | Pickled Radish | Avocado | Grapefruit | Roasted Rice Wine Vinegar

Or

Foie Gras Truffle Terrine | Warm Truffle Brioche | Huckleberry Compote

SECOND COURSE

Frisée and Mache | Sicilian Pistachio | Onsen Egg | Sherry Caramel

Or

Diver Scallop | Red Beet Potato Gnocchi | Japanese Wasabi | Green Asparagus | Poppy Seed Butter

ENTRÉES

Martin's Farm Beef Filet | Cauliflower Mousse | Black Truffle | Pomegranate | Bordelaise Sauce

Or

Long Island Duck Breast | Kale and Matcha Green Tea | Truffled Sunchoke

Or

John Dory | Globe Artichoke | Niçoise Olive | Hazelnut Cream | Finger Lime Butter

DESSERTS

Fall Spiced Poached Pear | Gingerbread | Fennel | Fig Foam | Mulled Wine Sorbet

Or

Acacia Honey Blanc Mange | Dulce Crèmeux | Speculoos | Clementine Caviar

Or

Azelia Christmas Yule Log | Praline Mousse | Cinnamon Caramel Soil | Apple Sauce Sorbet

EXECUTIVE CHEF, RALF SCHLEGEL

