



Christmas Dinner

December 24 & December 25 | 5 – 9 pm
Adults 155.00 | Children (under 12) 73.50

AMUSE BOUCHE

French Smoked Trout Caviar
Blini, Chervil, Crème Fraiche

First Course

Select One

OXTAIL CONSOMMÉ

Truffle Raviolini, Chives, Butternut Squash
Or

SAFFRON-SAUVIGNON BLANC POACHED PEAR SALAD

Baby Kale, Frisée, Candied Pecans, Brie Crostini, Tarragon-Balsamic Vinaigrette
Or

BRONZED POTATO GNOCCHI

Lobster Nage, Lemon-Thyme Oil

Main Course

Select One

SMOKED WAGYU BEEF TENDERLOIN

Wild Mushroom Strudel, Truffled Bearnaise
Or

ROASTED ORVIA DUCK DUET

Roasted Magret, Fennel Confit Legs, Apple-Celeriac Puree
Haricot Vert, Port Wine-Thyme Jus
Or

PAN SEARED BRANZINO FILLET

Roasted Heirloom Carrots, Chestnut-Butternut Squash Purée, Fine Herbs Oil

Dessert

TRADITIONAL YULE LOG

“Biscuit de Savoie” Sponge Roulade
Tahitian Vanilla Cream, Meringue Mushroom