



# CHRISTMAS EVE DINNER

## STARTERS

### Half a Dozen Chilled Oysters 28

Osetra Gold caviar, pear-apple mignonette

### Roasted Acorn Squash 16

House whipped ricotta, barrel aged hot honey

### Champagne Poached Jumbo Sea Scallops 24

Blood orange, shaved fennel, sorrel

### Rillettes Trio 22

Black truffle short rib, minted lamb, house smoked salmon, grilled baguette, pickled vegetables

## FIRST COURSE

### Truffled Cauliflower Soup 12

Charred romesco floret

### Lobster Bisque 14

Citrus lobster salad, chive oil, madeira

### Frisse and Baby Arugula 16

Citrus, candied pecan, pomegranate verjus vinaigrette

### Port Wine Poached Pear 16

Baby gem lettuce, spiced almonds, local honey vinaigrette

## ENTREES

### Wagyu Striploin and Poached Lobster 130

Black winter truffle, yukon gold potato puree, confit asparagus, bordelaise

### Roast Colorado Lamb Rack 74

Fig and mint jus, braised lacinato kale, parsnips

### Whole Line Caught Red Snapper 52

Marinated fennel, herb gremolata, braised heirloom grains

### Duck Confit 45

Carolina Gold rice grits, charred brussels sprout, bourbon barrel aged maple syrup

### Filet Mignon Oscar 70

King crab hollandaise, shaved asparagus, golden chanterelles, pickled white asparagus

### Grilled Cauliflower Steak 38

Roasted brussels sprouts, seared king trumpet mushrooms, hazelnut gremolata, Pharaoh's heirloom vinegar

## DESSERTS

10

### Hazelnut Stump

Almond sponge, hazelnut mousseline, pistachio crème anglaise

### Pecan Tart

Cinnamon and rum custard, toasted pecan, vanilla bean whipped cream

### Santa's Hat

Milk chocolate pound cake, chestnut cream, cranberry- black current marmalade, Meringue

### Truffle

Flourless chocolate sponge, Venezuelan chocolate parfait, chocolate sand, Grand Marnier sauce

BOB GIBSON, EXECUTIVE CHEF | REMY FUNFROCK, PASTRY CHEF

*\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Food-Borne Illness.  
20% Gratuity Added To Parties Of Six Or More Guests.*