

Christmas

DINNER

December 24 & 25, 2018 | 5 to 10:30 p.m. | \$60 per person

Amuse Bouche

Aguachile cured shrimp, red onion, cucumber & avocado

Celeriac Root & Apple Soup

Roasted celeriac & apples, toasted hazelnuts & kalamata olive oil

Yellowfin Tuna Sashimi

Cherry blossom ponzu, passionfruit, Manuka honey, pickled scallions & watermelon radish

Main

Turkey Roulade

Onion & sage stuffing, orange cranberry relish, gravy & seasonal vegetables

Or

Sous Vide grilled Swordfish

Parsley root purée, roasted corn, champagne béarnaise, olive and almond mescolare & buttered vegetables

Or

Surf & Turf

4 oz. Beef tenderloin & shrimp skewer, potato galette, seasonal vegetables, citrus beurre blanc & roasted peach reduction

Gift Box

Cream cheese mousse, Génoise soaked in spiced rum & Kirsch with almond-pistachio nougatine

Eggnog & Bailey's

Wine pairings available upon request.
