



## Christmas Eve Dinner 2018

### Baked Brie

Phyllo-Wrapped, Pomegranate Seeds, Mixed Greens, Currant Vinaigrette, Crostini

Or

### Puree of Winter Squash Soup

Black Truffle Flan and Thyme-Lemon Brown Butter

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### Pan Seared Hudson Valley Foie Gras (\$15 supplement)

Toasted Brioche, Pears, Candied Fennel, Pistachios

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### Honey-Molasses Roasted Niman Ranch Ham

Creamy Polenta, Braised Greens, Roasted Peppers, Apple Cider Ham Glaze

Or

### Grilled Scottish Salmon "Oscar"

Crisp Risotto Cake, Broccolini, Blistered Tomatoes, Shallots, Blue Crab, Hollandaise

Or

### 1855 Black Angus Beef Prime Rib Roast

Creamy Potato Puree, Hazel Dell Mushrooms, Haricots Verts, Horseradish Au Jus

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### Warm Flourless Chocolate Cake

Chocolate Ganache, Chocolate Mousse, Eggnog Anglaise, Figs

Or

### Honeyed Pear and Almond Cream Tart

Vanilla Gastrique, Marcona Almond Ice Cream

3 Course Fixed Price \$60

3 Wine Pairings, Additional \$40

Foie Gras Supplement, Additional \$15

a la Carte Menu Also Available

