



Christmas Eve Dinner, December 24th, 2023

Brie & Brioche “French Toast”

Duck Fat Brioche, Melted Brie, Pomegranate, Spiced Pecans, Apple “Salad”, Apple Cider Gastrique

Or

Puree of Winter Squash Soup

Black Truffle Flan and Sage-Lemon Brown Butter

Or

Roasted Beet Salad

Mixed Greens, Clementines, Herbed Chevre, Caramelized Fennel, Pine Nuts, Aged Sherry Vinaigrette

Pan Seared Hudson Valley Foie Gras (\$30 additional course supplement)

Toasted Brioche, Cranberry Relish, Walnuts, Aged Balsamic Vinegar

Pecan-Smoked Honey Roasted Ham

Griddled Jalapeno Cornbread, Braised Cabbage, Caramelized Onions, Roasted Figs, Ham Glaze “Solera”

Or

Pan Roasted Scottish Salmon “Oscar”

Parmesan Risotto Cake, Broccolini, Blistered Tomatoes, Roasted Shallots, Blue Crab, Hollandaise

Or

Chef’s Exclusive Black Angus Beef Prime Rib Roast

Creamy Potato Puree, Roasted Mushrooms, Green Beans, Horseradish Au Jus

Cardamom-Pear Crème Caramel

Blood Orange Marmalade, Coconut Tuile

Or

“Mont Blanc”

Flourless Chocolate Torte, Chestnut-Chocolate Mousse, “Eggnog” Anglaise

3 Course Fixed Price \$95

3 Wine Pairings, Additional \$50

Foie Gras Supplement, Additional \$30

